

LA CERISE SUR LE GATEAU Grenache Syrah Cinsault Rouge 2023 FR BIO 01

AOP Languedoc, Languedoc-Roussillon, France

With her passion for pastry, Alice crafted this wine like a cake, carefully selecting each ingredient and technique.

PRESENTATION

These new vintages, Millemandises, are designed to appeal to young consumers. They offer fruity flavors, low alcohol content, organic farming and winemaking, minimal environmental impact, and few sulfites. Alice sees the world as a recipe book and works only with the best ingredients!

WINEMAKING

Simple vinifications with indigenous yeasts, no sulfites added at the beginning of fermentation.

AGEING

Breeding in Burgundian barrels with glorious pasts.

VARIETALS

Grenache noir 40%, Syrah 35%, Cinsault 25%

12.5 % VOL.

Contains sulphites.

SERVING

16°C is perfect temperature

AGEING POTENTIAL

3 to 5 years

TASTING

This wine is faithful to the terroir of southern France, with a good expression of fruit, a textured palate, and a beautiful length in the mouth. This blend of Grenache, Syrah, and Cinsault, grown on mainly sandy soils, presents charming and complex aromas between cherry and raspberry, and freshly crushed spices underscored by citrus notes. This wine reveals the character traits of southern grape varieties. The tannins are soft, giving a rich and vibrant mouthfeel and a delicate finish while retaining power.

FOOD PAIRINGS

- Dishes: Roasted leg of lamb with Provence herbs, duck breast with cranberries, stuffed eggplants - Cheeses: Sheep's Tomme, aged Comté, Roquefort - Desserts: Cherry pie, chocolate fondant, red fruit crumble - Occasions: Meals with friends, Sunday brunch, autumn evenings by the fireside Enjoy its aromas of cherry, raspberry and spices to create memorable and flavorful pairings.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine



REVIEWS AND AWARDS

Médaille d'argent
Concours Terre de Vins 2026

