

LE CŒUR A SES RAISONS ROUGE 2022

AOC Languedoc Pézenas, Languedoc-Roussillon, France



PRESENTATION

"Le Cœur à ses raisons" is the reflection of a life's journey in wine — a path that had no reason to exist at first, yet blossomed into a voyage of discovery and passion. It is the first wine I created during a career spanning 30 years. Welcome to my journey."

THE VINTAGE

2022 was, for the most part, a very sun-filled year; the early harvest allowed us to preserve an exceptional balance.

TERROIR

Sandstone

IN THE VINEYARD

Organic viticulture, hand harvest

WINEMAKING

Grenache and Syrah are co-fermented, the Grenache are not destemmed. Natural yeast, no sulfites during fermentation. 3 weeks of cuvaïson.

AGEING

8 months in 5 years old burgundy barrels then 6 months in concrete tanks

VARIETALS

Grenache noir 60%, Syrah 40%

12.6 % VOL.

Sugar content: < 2 g/100 ml

Contains sulphites.

AGEING POTENTIAL

3 to 5 years, 5 to 10 years

TASTING

This blend offers vibrant aromas of fresh raspberry, wild strawberry, and juicy blackberry, accented by delicate floral notes of violet and a subtle hint of garrigue. The palate is bright and silky, with supple tannins and a refreshing, mouthwatering finish. Its lively character makes it a perfect match for grilled poultry, charcuterie, Mediterranean vegetable dishes, or simply enjoyed slightly chilled on a warm day."

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine, White meat, Red meat, Poultry

