



Wine: 1850 Rouge
 Domaine éric Gelly
 Vintage: 2014
 Grape Variety : Syrah, with plot selection.
 Alcohol: 13,5%

Vineyard

- Country/Region : France / Languedoc-Roussillon.
- Appellation : Côtes de Thongue (IGP).
- Soil : Calcareous-Clay.
- Age of the vines : 45 years old.
- Pruning : Trellising on thread with pruning in Royat cordon.
- Harvest : Sorting of the harvest.
- Yield : 40 hl/ha.

Vinification & maturing

After destalking and sorting the grapes, the fermentation takes place in stainless steel tank at a temperature of 23°C. The maceration lasts between 20 and 30 days, with pumping-over every day and load shedding at the beginning of the fermentation.

Tasting notes

This wine is characterized by her red deep garnet colour, with fuchsia and bluish reflections. The nose is pleasant and reminds us a red fruits basket with a spicy note. The mouth is attractive and crispy: the freshness of raspberries, the sweetness of the strawberry, a touch of vanilla and sweet pepper. The tannins are melted and elegant.

Food pairing

To be enjoyed with a lamb Blanquette, veal tenderloin with morels, a veal tagine with apricots and a dessert of chocolate.

Serving temperature

14°C
 (Indeholder sulfitter)

