




ZAIZON 



Wine: Plaisir des Sens Rouge
Domaine éric Gelly
Grape Variety : 50% Cabernet-Sauvignon 50% Syrah.
Vintage: 2014
Alcohol: 13,5%

Vineyard

Country/Region : France / Languedoc-Roussillon.
Appellation : Côtes de Thongue (IGP).
Soil : Calcareous-Clay.
Age of the vines : 30 years old.
Pruning : Trellising on thread with pruning in Royat cordon.
Harvest : Sorting of the harvest.
Yield : 65 hl/ha.

Vinification & maturing

Traditional vinification methods with pumping over and rack and return.
Matured in vat for 4 months.

Tasting notes

A deep garnet colour, with hints of violet.
The nose is intense and reveals notes of red fruit (jam) and liquorice.
Fresh and smooth on the palate with spicy notes on the finish, and a touch of liquorice.
Good level of soft tannins. Well- balanced.

Food pairing

Beef and carrot stew, and cheese.

Serving temperature

15°C
(Indeholder sulfitter)

Distinctions :

Millésime 2010 : Voted « Vin Presque Parfait2011 ».
Millésime 2012 : Silver medal « Concours des Grands Vins du Languedoc-Roussillon »
2013.
Millésime 2013 : Gold medal « Concours des Grands Vins du Languedoc-Roussillon »
2014.

