

SAS Moulin de GASSAC

PLOT SELECTIONS

ANTOZONITA RED



A perfect everyday wine!
A delight with light, elegant meals, mixed salads and grills.
Best served between 16°C and 18°C.

NAME OF THE WINE	Antozonita Red.
COUNTRY / REGION	France / Languedoc
TERROIR	Terroir of Villeveyrac.
APPELLATION	IGP Pays d'Hérault.
COLOUR	Clear ruby red with glints of deep purple.
NOSE	Aromas of very ripe red berries, hints of spice.
PALATE	Fruity wine, rounded and soft: a pleasant easy drink.
FINISH	Well balanced with hints of red fruity jam and a touch of pepper.
SOIL TYPE	Jurassic limestone slopes, arid and dry. Rich in bauxite.
GRAPE VARIETIES	70% Syrah, 30% Merlot.
VINIFICATION	Short maceration to pressure fruit. Vinification under controlled temperature between 22°C and 26°C.
MATURING	5 to 6 months in stainless steel tank.
YIELD	70 – 80 hl/ha
ALCOHOL	13% Vol.
RESIDUAL SUGAR	10 g/L

