

# SAS Moulin de GASSAC

PLOT SELECTIONS

## COMBE CALCAIRE RED



A powerful and elegant wine. A delight with red meat, game, duck and spicy dishes.

Choice of old vines and terroirs with strong personality.

Serve between 18°C and 20°C.

Best decanted 2 hours before a meal, with stopper in place.

<b>NAME OF THE WINE</b>	Combe Calcaire Red.
<b>COUNTRY / REGION</b>	France / Languedoc
<b>TERROIR</b>	Terroir of Villeveyrac.
<b>APPELLATION</b>	IGP Pays d'Hérault
<b>COLOUR</b>	Deep ruby red.
<b>NOSE</b>	Expressive, complex.
<b>PALATE</b>	Red berries, powerful, round and warm tannin.
<b>FINISH</b>	Structured and balanced, with nice species.
<b>SOIL TYPE</b>	Lime sandstone and Rognacien marl slopes for Cabernet Sauvignon et Merlot. Terroir in front of Mediterranean Sea.
<b>GRAPE VARIETIES</b>	45% Syrah, 35% Cabernet, 20% Grenache.
<b>VINIFICATION</b>	Traditional maceration (around 20 days), at 25°C to 32°C. Regular pumping over.
<b>MATURING</b>	Partial ageing during 12 months.
<b>YIELD</b>	40 – 45 hl/ha
<b>ALCOHOL</b>	14 % Vol.
<b>TO DRINK</b>	Within 4-5 years.

SUSTAINABLE  
**TERRA  
VITIS**  
VITICULTURE

