

SAS Moulin de GASSAC

PLOT SELECTIONS

ALBARAN



Best decanted 2 hours before the meal, with the stopper in place.
A wine for Autumn and Winter meals of roasts,
wild mushrooms, rich stews.

Serve between 18°C and 20°C



NAME OF THE WINE	Albaran.
COUNTRY / REGION	France / Languedoc.
TERROIR	Terroir of Villeveyrac.
APPELLATION	IGP Pays d'Hérault.
COLOUR	Deep ruby red, with tile coloured glints.
NOSE	Expressive, complex, hints of crystallised ripe blackcurrants and fruit in alcohol. Aromas of nut and vanilla.
PALATE	Opens with very ripe red berries; rounded and warm with silky tannins. Underpinned with toasty hints.
FINISH	Good structure and balance, with very marked tannins. Virile, rustic character, thoroughly agreeable.
SOIL TYPE	Jurassic limestone slopes for Syrah; lime sandstone and Rognacien marl slopes for Cabernet; essentially arid terroirs with strong character. Rich in Bauxite.
GRAPE VARIETIES	60% Syrah, 40% Cabernet Sauvignon.
VINIFICATION	Slow Medoc maceration (around 20 days), at 28°C–33°C for the Cabernet grapes. Carbonic maceration for the Syrah with 8 to 10 days in vats. No filtration.
MATURING	Cabernet Sauvignon matured in "Merrain" oak casks for 8 to 9 months.
YIELD	45 - 50 hl/ha.
ALCOHOL	13 % Vol.
TO DRINK	Within 4 – 5 years.

