

SAS Moulin de GASSAC

PLOT SELECTIONS

ÉLISE



Ideal for friendly or romantic dinners. Splendid with meats and rich sauces.

Best served between 18°C and 20°C

NAME OF THE WINE	Élise.
COUNTRY / REGION	France / Languedoc.
TERROIR	Terroir of Villeveyrac.
APPELLATION	IGP Pays d'Hérault.
COLOUR	Velvety red.
NOSE	Elegant and harmonious. Hints of toast.
PALATE	Rounded and concentrated. Delightfully soft, velvety tannins.
FINISH	Balanced with persistent fruit. A fleshy wine, perfect for special occasions.
SOIL TYPE	Jurassic limestone hillsides at an altitude of 150 - 300 meters for Syrah; lime sandstone and Rognacien marl for Merlot. A severe selection of old vineyards and characterful, very poor terroirs. Rich in Bauxite.
GRAPE VARIETIES	60% Merlot & 40% Syrah.
VINIFICATION	100% De-stemmed – Slow Medoc maceration (15 to 20 days), temperature 28°C to 33°C. No filtration.
MATURING	Partially matured in "Merrain" oak casks for 8 to 9 months.
YIELD	45 - 50 hl/ha.
ALCOHOL	13% Vol.
TO DRINK	Within 4 – 5 years.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

