

# 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

<b>NAME OF THE WINE</b>	Élise.
<b>COUNTRY / REGION</b>	France / Languedoc.
<b>TERROIR</b>	Terroir of Villeveyrac.
<b>APPELLATION</b>	IGP Pays d'Hérault.
<b>COLOUR</b>	Velvety red.
<b>NOSE</b>	Elegant and harmonious. Hints of toast.
<b>PALATE</b>	Rounded and concentrated. Delightfully soft, velvety tannins.
<b>FINISH</b>	Balanced with persistent fruit. A fleshy wine, perfect for special occasions.
<b>SOIL TYPE</b>	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.
<b>GRAPE VARIETIES</b>	50% Syrah & 50% Merlot.
<b>VINIFICATION</b>	100% De-stemmed – Slow Medoc maceration (15 to 20 days), temperature 28°C to 33°C. No filtration.
<b>MATURING</b>	Partially matured in "Merrain" oak casks for 8 to 9 months.
<b>YIELD</b>	45 - 50 hl/ha.
<b>ALCOHOL</b>	13,5 % Vol.
<b>TO DRINK</b>	Within 4 – 5 years.

SUSTAINABLE  
**TERRA  
VITIS**  
VITICULTURE

