

# SAS Moulin de GASSAC

PLOT SELECTIONS

## TÈRRRA RED



Parcels selection of Syrah and Grenache  
cultivated with organic agriculture.

Best decanted for 2 hours before serving, between 18°C – 20°C.

<b>NAME OF THE WINE</b>	Tèrrra Red
<b>COUNTRY / REGION</b>	France / Languedoc
<b>TERROIR</b>	Saint Hippolyte du fort, contrefort des Cévennes.
<b>APPELLATION</b>	AOP Languedoc. The wines are made from organically cultivated grapes (Ecocert Certificate)
<b>COLOUR</b>	Deep red and shiny
<b>NOSE</b>	Expressive, subtly spicy with grey pepper and nutmeg notes
<b>PALATE</b>	Lively attack with a great freshness, tannins are soft and aromas of cherries and strawberry jam are predominant
<b>FINISH</b>	Structured and balanced. Long finish
<b>SOIL TYPE</b>	Limestone hill
<b>GRAPE VARIETIES</b>	60% Grenache, 40% Syrah.
<b>VINIFICATION</b>	Traditional vinification with a long maceration (15 to 20 days) with pump over
<b>MATURING</b>	6 months in stainless steel tank
<b>YIELD</b>	45 à 50 hl/ha.
<b>ALCOHOL</b>	13 % Vol.
<b>TO DRINK</b>	Within 4 – 5 years.

