



Non contractual picture

Alcohol: 13% vol.



Coteaux de Bézier IGP | Vintage 2018



Variety
100 % Alicante



History

In 1855, Louis and Henri Bouschet created a new grape variety: Alicante. Long time preferred in blending for its colouring property (« Teinturier » literally meaning « tinter » or « dyer » grape), the taste is reflected in our smiles after a few sips. Nevertheless, Alicante grown on our Languedoc terroir shows all of its potential to stand on its own. Thanks to new technological tools of vinification and following two experimental vintages, Guillaume Bonzoms adjusted the process in order to reveal the best qualities of this forgotten grape.



Soil

Planted on a terroir of rolled stones and limestone-clay, the parcel selection is focused on 40 year-old vines with yields between 50 and 70 hl/ha.



Vinification

Hot pre-fermentation maceration -MPC- between 6 to 8 hours depending on the parcel. Clarification of the juice, alcoholic fermentation in liquid phase. The next step is the micro-oxygenation that stabilizes the colour and softens the tannins. This winemaking style is best suited to our Alicante. It brings the qualities of the grape forward: the extraction of colour and aromas while keeping a pleasant flexibility.



Tasting

Intense dark red colour. Complex nose of red fruits, Virginia tobacco. Sweet structure on the palate with the same red fruits. The finish is smooth and powerful.



Food pairing

Grilled meat and vegetables, hard cheeses.