

Eléfantaisy

Grape variety : 100 % Grenache

Terroir & cultivation: Siliceous clay

Organic wine

Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

Winemaking & aging: Complete destemming. Direct pressing. Between 21 to 30 days of fermentation in temperature-controlled stainless steel vats.

Vinification without added sulphites. Alcohol content of 13,5% vol.

Tasting: Eléfantaisy, its garnet colour with ruby reflections and raspberry notes, offers a bouquet of ripe fruits and spices on supple tannins.

Laying down : About 3 years lying in the cellar.

Food/Wine pairings: With grilled meats, white meats, or goat/sheep cheeses. Serve at about 16°.



JULIE & NICOLAS

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