

Terram



Grape variety : 80 % grenache and 20 % syrah.

Terroir & cultivation: Siliceous clay
Biodynamic wine, biodynamically cultivated vineyard Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

Winemaking & aging: Complete destemming. Direct pressing. 21 days of fermentation in temperature-controlled stainless steel vats. Alcohol content of 14% vol. possibility of production 30 000 bottles

Tasting notes:

Draped in a purple glow of Morello cherry and blackberry, our Terram cuvée offers up a supple bouquet of jammy fruit. The flavours develop very quickly on the palate, conjuring up the freshness of black cherry aromas with delicately present tannins.

Laying down: About 4 years.

Food/wine pairings:

With appetisers, cold cuts, barbecued meat or small goat's cheeses.

Serve at 14-16 ° environ.

CHÂTEAU
DE BASTET 

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