



Les Artistes, IGP Méditerranée, Red, 2023

IGP Méditerranée, France

PRESENTATION

A wine for friends, with expressive and typical aromas of the South of France. Share it with a delicious sausage from Corsica or a "camembert" from Normandy, standing at the foot of the Eiffel tower or by the Mediterranean sea... Whatever the occasion, Les Artistes is a perfect way to treat yourself and your friends well!

THE VINTAGE

2023 was a year full of contrasts: warm temperatures at the end of December and beginning of January raised concerns about early budding; a return to normalcy continued until February with relatively cool weather; a persistent drought accompanied by a strong Mistral wind, followed by regular rainfall until the end of June. Thanks to constant vigilance in the vineyards, the berries were healthy and well-ripened when harvest started, promising one of the finest vintages of the past decade.

WINEMAKING

Grapes are destemmed and crushed upon arrival on the cellar. Maceration at controlled temperature maceration. 15 days of vatting. Alcoholic and malolactic fermentations at controlled temperatures. Then the wines rest for approximately two months before being clarified and blended.

VARIETALS

Caladoc, Grenache noir, Merlot

13.5 % VOL.

Contains sulphites.

SERVING

14-16°C

TASTING

Expressive nose of ripe red & black fruits, licorice and sweet spices. Tanins are soft and well-integrated with lots of fruits.

FOOD PAIRINGS

Caesar salad, chicken soup, fried chicken wings, pizzas, burgers...



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