



# Mas De Figuer VINS BIO

## Roman

Languedoc - Red 2018

<b>Region :</b>	Languedoc-Roussillon
<b>Appellation :</b>	Languedoc
<b>Cuvée :</b>	Roman
<b>Color :</b>	Red
<b>Vintage :</b>	2018
<b>Grapes :</b>	Cinsault (50%) / Grenache (20%) / Mourvèdre (10%) / Syrah (20%)
<b>Alcoholic degree :</b>	14.5 %
<b>Bottle size :</b>	75 cl



### WINEMAKING

Organic viticulture.

Mechanical harvesting.

Total destemming, Temperature-controlled fermentation in stainless steel vats, Frequent pigeage (punching down the cap), Use of indigenous yeast, Destemming.

Ageing in temperature-controlled stainless steel vats, Blending, Traditional corks.



### TASTING

**APPEARANCE :** Garnet red colour, bold, deep purple highlights.

**NOSE :** Aromatic, fruity, generous blackcurrant aromas, generous fresh fruit aromas, generous raspberry aromas, liquorice aromas.

**PALATE :** Fruity, red fruit hints, subtle spice hints, fine tannin, smooth.



### SERVING

**SERVING TEMPERATURE :** Between 16° and 18°

**AGING :** Ageing from 2017 to 2022



**FOOD MATCHES :** Delicatessen meats, Vegetable fritters (courgette, aubergine, etc.), Quiche lorraine, Grilled red meats, Breast of duck

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