

Domaine Cazes

# IGP Côtes Catalanes Rouge, Canon du Maréchal 2022



RED STILL WINE



FRANCE



LANGUEDOC-  
ROUSSILLON



BIODYNAMIC



SUITABLE  
FOR VEGAN

## TASTING NOTE

Spicy red from the French south, packed with red fruit, including redcurrants, raspberries and cherries, with that dusting of spice on the finish.

## VITICULTURE

Clay-limestone with some schist materials as well as siliceous pebble. Soil perfectly suited for the production of high quality wines.

## VINIFICATION

Pre-fermentation maceration for a part of the cuvee and traditional maceration during one or 2 weeks at 23/25°C with light pump over. After pressing, the fermentation process is completed at 20°C.

## FOOD MATCHING

Served at 14°C. A supple wine ideal for drinking throughout a meal.

|                 |                                |
|-----------------|--------------------------------|
| SIZE            | 75cl                           |
| VINTAGE         | 2022                           |
| ABV             | 12.5%                          |
| GRAPE VARIETIES | Grenache (50%), Syrah (50%)    |
| CLOSURE         | Synthetic Cork                 |
| SKU CODE        | G6356122                       |
| EXPRESSION      | Red, Medium-Bodied and Elegant |
| COUNTRY         | France                         |
| REGION          | Languedoc-Roussillon           |
| ALLERGENS       | Sulphur                        |
| SUITABLE FOR    | Vegans, Vegetarians            |
| CLOSURE         | Synthetic Cork                 |
| PH              | 2.2                            |
| TOTAL ACIDITY   | 2.98g/l Tartaric               |
| RESIDUAL SUGAR  | 2.2g/l                         |
| SKU             | G6356122                       |