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Côte Cuveé Red 2024

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RED STILL WINE



FRANCE



LANGUEDOC-
ROUSSILLON

TASTING NOTE

Bright ruby in colour with a hint of purple. Intense and complex aromas of ripe red and black fruits, followed by notes of earth and spice. A hint of cloves and pepper. The wine is very well structured, with a perfect balance of elegant strength. Ripe and silky tannins on the length.

VINEYARD

The vines are strongly influenced by the Mediterranean Sea and are situated on slopes of chalk and clay. This type of terroir is excellent for producing deep and concentrated red wines.

VINIFICATION

The grapes are harvested upon reaching the perfect balance of acidity and sugar. They are then sorted and destemmed as soon as they reach the cellar. Each varietal is vinified separately. Fermentation is managed traditionally in stainless-steel tanks.

FOOD MATCHING

Enjoy this wine at room temperature with a beef casserole, rustic pasta recipes, stuffed peppers or chorizo tacos.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Garnacha (33.34%), Syrah (33%), Mourvèdre (33%)
CLOSURE	Diam
SKU CODE	M7136124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.16
TOTAL ACIDITY	2.97g/l Tartaric
RESIDUAL SUGAR	8.5g/l
SKU	M7136124