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Cuvée 22 La Grande Reserve Red 2025

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RED STILL WINE



FRANCE



LANGUEDOC-
ROUSSILLON



SUITABLE
FOR VEGANS

TASTING NOTE

Deep and intense ruby in colour. Multi-layered with ripe blackcurrant, plum sauce and blackberry. Slightly oaked. The palate is very smooth and generous, with a slight acidity from the tannins. Light coffee notes on the finish.

VITICULTURE

Conventional viticulture, HVE 3.

VINIFICATION

Grapes are harvested and fermented separately, then crushed and macerated for 15 days at 26–28°C in concrete tanks with regular pump-overs to extract tannins, color, and aroma. 30% of the wine is aged 5 months in medium-toast French oak, adding complexity.

FOOD MATCHING

Enjoy this wine at room temperature with smoked meat, spaghetti meat balls, duck breast or even with dark chocolate!

SIZE	75cl
VINTAGE	2025
ABV	13.5%
GRAPE VARIETIES	Cabernet Sauvignon (100%)
CLOSURE	Screw cap
SKU CODE	K7236125
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.76
TOTAL ACIDITY	4.33g/l Tartaric
RESIDUAL SUGAR	5g/l
SKU	K7236125