



La Touge

2015



La Touge is a medium bodied red wine made with Syrah and Grenache grapes. This wine is from a parcel of 20Ha with mixed soil of clay, Limestone and sandstone, in appellation **CRU LA LIVINIERE**.

Syrah, Grenache & Carignan - 14,5 % vol. alcohol

WINE CRITICS :

93 Pts. Wine Advocate

“Fresh, vibrant, yet also concentrated and rich, it was bottled with no fining and a light filtration. This is a smoking Languedoc that anyone interested in the region needs to try.”



NOSE :

Very expressive with some notes smoky, meaty, and dark fruit (black currant; blackberry).

TASTING NOTES :

Inky purple on the glass. La Touge has full-bodied richness, beautifully integrated acidity, ripe tannin and no hard edges. It is soft – juicy tannins – very good length

WINEMAKING :

Vinification :

Our biodynamic philosophy follows a natural process with minimal intervention. Vinified in concrete fermenter. Extraction from punching of the cap and light pumping over during a 4 week maceration.

Ageing :

16 months in eggs and concrete tanks.

Food pairing : Red meat, filets or rib of beef.

Serving temperature : 16° - 18°C

Ageing potential : 3 – 5 years