



S. DELAFONT

ARTISAN NÉGOCIANT

Languedoc red 2015

Grapes:

50% Syrah, 40% Grenache, 10% Mourvèdre.

All our selections are made from growers working in biodynamie, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Soil:

All the selections are from the areas of Pic Saint Loup and La Clape.

Vinification :

Macerations over 30 days for the Syrah and the Mourvèdre, pre-fermented at low temperature for the Grenache.

Ageing:

One part of the Syrah and the Mourvèdre are aged in french oak barrels.

Serve at:

17-18°C / 63°-64° F.

Storage:

Up to 6 years

Age of vines:

Between 20 and 40 years old.

Alcohol:

14% by vol.

Eye: Deep red with purple tints.

Nose:

Rich with notes of red and black berries and spices.



S.Delafont SAS ZA Mas David 30360 Vézénobres

Tél. : +33 (0)4 66 56 94 78 / Fax : +33(0)4 66 60 24 52 / info@delafont-languedoc.fr

www.delafont-languedoc.fr