

Laurent
MIQUEL



PÈRE ET FILS CINSAULT SYRAH 2015

Since 1791, eight generations of the Miquel family have worked the vines of their estate high in Languedoc hills. Father to Son, harvest after harvest, they deepen their knowledge of the fickle nature of the vines that grow here and learn to work in harmony with nature. Laurent, the latest generation winemaker, combines the force of his ancestors' wisdom with his rebellious and innovative approach to create wines with true Languedoc character. To pay tribute to his ancestries, he named this range « Père et Fils » (Father and Sons).

VINIFICATION & AGING

Night time harvesting Press with juice selection Must clarification at low temperature, fermentation at 16-17°C Matured on lees in stainless steel tanks Fining Light filtration before bottling

TASTING NOTES

Characterized by a beautiful pale pink robe this Cinsault Syrah epitomizes the best of southern French rosés with forward fruit flavours and perfect balance. Cinsault contributes freshness and soft texture to the blend and Syrah the dramatic color and delicious red fruit.

SOMMELIER RECOMMENDATIONS

Delicious on its own or with salads, cold meats, chicken dishes and barbecues. You can even try it with shellfish or light spicy foods! Ready to drink, serve between 10° and 12°C.

TECHNICAL INFORMATION

Vintage	2015
Appellation	IGP Pays D'oc
Color	Rosé
Terroir	Calcareous clay soil
Varieties	Cinsault 70%, Syrah 30%
Ave. Yields	70 hl/ha

Alc/Vol	12,5%
Total Acidity	3,80
pH	3,4
Sugar content	<0,8 g/l
Production	-
Closure	Cork

