



Père et Fils Cinsault-Syrah 2013

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).

“I crafted this premium blend as a testament to the 'terroir' to reveal a rosé wine with unusual personality and character.”



VINIFICATION

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

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

VINTAGE INFORMATION

Vintage	2013
Appellation	IGP Pays d'Oc
Soil type	calcareous
Varietals	70% Cinsault 30% Syrah
Av Yield	70 hl/ha
Alc/Vol	12.5%

