

PURE SHORES

KINDER TO THE ENVIRONMENT

Our PURE SHORES wines are made with grapes selected from the best Languedoc vineyards: Limoux, Carcassonne / Puicheric (Minervois) and Pézenas. Thanks to the modern equipment and the know-how of our oenologists, we made simple and uncomplicated wines, and their price never ceases to amaze. There is no harm in doing good at a small price! We are looking for the expression of the fruit, the suppleness, the immediate pleasure, the pleasant wine.

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ROUGE
2021



GRAPE VARIETIES

50% Grenache Noir, 25% Carignan, 15% Syrah, 10% Merlot

Appellation : IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone

Age of the vineyard: 18-30-year-old vines

Pruning: Cordon de Royat

Density of planting: 4400 plants/ha

Harvest: mechanical at night

Average yield: 65 hl/ha

Elevation: 60-150m

Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 13,5 %

Residual sugar: 2,5 g/l

Total acidity: 3 g/l

pH : 3,75



VINIFICATION

Destemming of the grapes. Each variety is vinified separately. Pneumatic press (Bucher press). We only use the free-run juice and the first press. This process is extremely geared to a maximum fruit, aromas, and softness preservation, while using only natural and mechanical process. Fermentation at 24-26°C with daily pumping-over. Maceration post fermentation for 1 to 2 weeks. We blend the wines in November.

Ageing: in stainless steel vats for 4 months at least before being bottled.



TASTING NOTES

Colour: light garnet red with purple tints.

Nose: complex with plum and raspberry notes evolving towards soft spices aromas.

Palate: fruity, rich and round. Smooth and well-balanced finishing on liquorice notes.

Food & Wine pairing: ideal served at 15/16°C, it will match with white meat dishes, grilled meat, salads, platters, soft and medium cheeses.

Cellaring: 2-3 years.