

# Vin de France, Ô Font 2018



**Blend:** Grenache (85%), (15%) Terret Noir, Clairette, Clairette Rose, Bourboulenc

**ABV:** 13%

**Vineyard:** Situated above the village of Saint Gervais (Gard) on soils made primarily of loam and clay over limestone.

**Age of the vines:** 45 years on average.

**Vinification:** The red grapes were de-stemmed and lightly crushed before being transferred to tank. The whites and the Clairette Rose were added whole bunch. Alcoholic fermentation was carried out at low temperatures in order to retain fresh fruit aromas and extraction is achieved by daily, gentle pumpovers. Malolactic fermentation and further ageing on fine lees during six months was done in tank but also for a short period in 500 litre barrels.

**Tasting note:** Pale red in colour. Aromas of red cherries, raspberries and green peppers. On the palate it is light bodied, silky and delicate with a fine acidic structure.

**Serving recommendations:** Serve at 16°C/61°F.

**Ageing potential:** 2-3 years.