



TECHNICAL SHEET

Flora & Fauna Red

‘Les Cépages du Sud’, 2018

Variety/Varieties

60% Merlot, 20% Carignan,
20% Greanche Noir

Grapegrowers

Les Celliers Jean d’Alibert

Harvest Dates

Mid-September

Vineyard Sites

Co-Op of Rieux Minervoais

Climate

Mediterranean

Soil

Chalk and clay

Vine Management

Conventional

Serving Temp

16 °C

Cellaring Potential

2 to 4 years

Alcohol

13%

Residual Sugar

2.4 g/l

pH

3.65

Total Acidity

3.41 g/l

Wine Making

50% pre hot maceration and 50% 2 weeks traditional maceration in concrete tank.

Palate

On the palate the true Languedoc character comes through; rich and concentrated with a freshness too, that makes the wine incredibly approachable. Tannins are grippy but very easy.

Colour/Appearance

Deep Purple

Aroma/Bouquet

Deep in colour the nose is packed with dark forest fruit aromas, blackberry, plum, red-currant, sloe.

Food Pairing

A very flexible wine that works well by the glass, with simple home supper dishes, and with a variety of food styles, poultry, red meats, game and cheese. The wine has a rustic charm that is very ‘French’ in style, and a winter fire red, or perfect BBQ friend in the summer.