Domaine la Voute du Verdus Cinsault Sans Sulfites N.V.



Producer

A family run estate located in the village of Saint-Guilhem-le-Désert, classified among the most beautiful villages in France, renowned for its imposing Cistercian abbey (Abbaye de Gellone). The building where the cellar is housed was built by the family in 1800 which the Verdus (founding river of the village) runs underneath. This stream has its source in the Cirque de l`Infernet, foothills of the Larzac and its constant freshness brings a natural humidity essential to the good ageing of the wine. Winemaker Melanie followed in her parents Guilhem and Sylvie`s footsteps by becoming an oenologist and creates high quality wines reflective of the terroir. The estate has been certified sustainable with Terra Vitis since 2013.

Tasting Notes

This natural Cinsault is made from vines located in the protection zone `Natura 2000` where the six birds which are featured on the labels reside. A fresh cinsault designed to be a pure expression of fruit. Red cherries and raspberries on the palate are complemented by a graphite minerality and a hint of gunflint on the finish.

Food

Perfect with dried meats or subtly spiced dishes such as pad thai or prawns with chorizo.

Technical Information

Country	France
Grape(s)	Cinsault (100%)
Type	Red
Style	Juicy
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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