

BENJAMIN TAILLANDIER

LAGUZELLE

Languedoc , France



Availability	Private import
Human	Benjamin Taillandier
Millésime	2017
Appellation	Minervois AOC
Lieu, Lieux-Dits	Caume-Minervois
Sols	Clay Limestone Schist Marble Sand
Altitude Des Vignes	150-350 meters above sea level
Orientation	South
Cépages	70% Cinsault 20% Syrah 10% Carignan
Viticulture	Certified Organic
Palissage	Gobelet (Cinsault and Carignan) Guyot simple (Syrah)
Pi/Hect	4 000 ft/ha
HI/Hect	35 hl/ha
Vendanges	Hand harvested
Vinification	Traditional or carbonic depending on the mood and the grape
Levures	Indigenous
Élevage	6 months in concrete tank
Volume D'alcool	13% alc./vol.
Sulfites	< 25 mg/l
Sucre Résiduel	0 g/l
Acidité Totale	3.58 g/l
Color	Ruby red
Degustation	Red fruit, medium tannins, marked freshness
Temperature Of Service	14 °C

BOIRES
