

CINSAULT ABUELO

Red wine | IGP Pays de l'Hérault | Cinsault

Organic wine | Wine with no added sulphites | Volcanic origin



ALLEGRIA

OUR NATURAL WINE

Pure and elegant, Cinsault is a grape that conveys real emotion.

THE WINE'S STYLE

Cinsault is the Pinot Noir of Languedoc: a clear, bright colour and pronounced fruit aromas, with notes of cherry, rose and violet.

THE LITTLE EXTRAS OF THE VINIFICATION

We added no sulphites during vinification, ageing or bottling.

A very natural wine, but also a delicate one, best kept in the coolest cellars.

Cellaring temperature: maximum 13°C.

THE DETAIL WE LOVE

The first wine certified "volcanic origin" by Vinora, the association of volcanic wine producers.

This beautiful Cinsault parcel was planted directly on the lava flow of the Baumes volcano.

Its ageing potential is astonishing. Its airy structure suggests enjoying it young for its gourmand notes, yet the bottles we have kept cool in our oenothèque have revealed extraordinary surprises.

A 2009 tasted after 10 years of ageing delighted us and carried us into the realm of a great Côte de Beaune wine, an experience worth trying in your own cellar.

THE PERFECT MOMENT

Enjoy with simple dishes. Perfect with flavourful vegetarian plates and vegetables.

You can even try it with fish.

Served at 15°C, it is the ideal companion for summer dinners.

After a few years of cellaring, it gains in complexity and pairs beautifully with more refined dishes such as Bresse chicken, chicken tagine or turbot with saffron rice.