



SAMSO

CÔTES CATALANES

Samsó (Cinsault) is a wine grape variety from the South of France. This grape variety with large cylindrical bunches of black grapes with fairly thick skins, offers fine and delicate aromas.



Grape varieties

100 % Cinsault

Terroir

Calcareous clay soil

Vinification

Organic and Biodynamic Agriculture. A vine planted in 2010, managed in non-pruning. Vineyard with permanent grass, sheep grazing during the winter period. Harvest in the second half of September. Total destemming. Traditional maceration, without yeast, for 6 days at low temperature (between 19 and 22 ° C). Pressing with integration of presses. End of alcoholic fermentation in tank before racking then malolactic fermentation.

Tasting Notes

A light raspberry color. The nose is on wild strawberry, slightly leathery and peppery. The palate is supple and fresh, with notes of blackcurrant and morello cherry, wet foliage and hot spices. The finish is refreshing.

Food pairings

This wine can be served slightly chilled, it can be shared with friends on tartares, planxa appetizers, patatas bravas, veal cannelloni, sardine rillettes.

Allergenes : contains sulfites

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