

# MOULIN DE GASSAC

## GUILHEM RED



Best served between 18°C and 20°C.  
A perfect everyday wine for an amazing value!  
A delight with light, elegant meals, mixed salads and grills.



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| <b>Name of the wine :</b>          | Guilhem Red  |
| <b>Country / Region :</b>          | France / Languedoc.  |
| <b>Terroir :</b>                   | Terroir de Villeveyrac.  |
| <b>Appellation :</b>               | IGP Pays d'Hérault.  |
| <b>Colour :</b>                    | Deep, brilliant red.   |
| <b>Nose :</b>                      | Vinous, complex aromas, with hints of red berries (cherry, blackberry, strawberry) and spice.                    |
| <b>Palate :</b>                    | Opens soft and fruity with gentle tannins. Delicate and sophisticated.   |
| <b>Finish :</b>                    | Long and smooth; a touch rustic reflecting its "terroir".  |
| <b>Soil Type :</b>                 | Jurassic limestone slopes; arid and dry.   |
| <b>Grape varieties (approx.) :</b> | A typical Méditerranéen blend : 40% Syrah, 30% Grenache, 30 % Carignan.  |
| <b>Vinification :</b>              | 100% De-stemmed. All grape varieties mixed together. Maceration 10-12 days between 25°C and 30°C. No filtration. |
| <b>Maturing :</b>                  | 6 to 7 months in stainless steel tank.   |
| <b>Yield (approx.) :</b>           | 50 hl/ha   |
| <b>Alcohol :</b>                   | 13 % Vol. Drink within 3 years after bottling  |
| <b>Total Production :</b>          | 400 000 Bottles  |

