

BASIC INSTINCT

SANS SULFITES - NO SULFITES

ROUGE

AWARDS



JAMES SUCKLING

"This is a fruity, laid-back and vivid red with notes of cherries, strawberries and mild spices. It's medium-bodied with velvety tannins and texture. Vivid and tangy, with red currant character toward the mouthwatering finish. From organically grown grapes. No sulfites added. Vegan. Drink now."



Allergen Free

- **Vegan** product
- **Vin Méthode Nature**
Sulfite-free



Organic

- **Preservation of living organisms and soils**
- Practice of **agroforestry**



GRAPE VARIETY

Syrah (85%) and Merlot (15%)

TERROIR

Origin

GP Pays d'Hérault Côteaux de Bessilles

Soil

Limestone

Climate

Mediterranean with coastal influence

ALC.

12% vol

SERVING TEMPERATURE

Between 14° and 16° Celsius

CONSERVATION

Constant, between 10° and 12° Celsius

AGING POTENTIAL

3 years

RESIDUAL SUGARS

0.5g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Deep ruby colour. Complex nose with blackberry and blackcurrant notes. Well-balanced and complex on the palate, with soft tannins and a beautiful redcurrant finish.

VINIFICATION

Traditional vinification with 3 days of pre-fermentation cold maceration and 10 days of maceration at 25°C. Aged on lees in concrete tanks until bottling. No fining agents or sulfites are used.