

BASIC INSTINCT

SANS SULFITES - NO SULFITES

ROUGE

AWARDS

89
POINTS

ROBERT PARKER - WINE AVOCATE -
2021 - 89/100

90
PTS

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
 - Natural wine method
- No sulfites



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry

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 sulphites are used.



GRAPE VARIETY

Assemblage de Syrah (85%) and Merlot (15%)

TERROIR

Origin

IGP Pays D'Hérault Coteau de Bessilles

Soil

Limestone

Climate

Mediterranean

ALC.

12.5% vol

SERVING TEMPERATURE

Between 14° and 16° Celsius

CONSERVATION

Constant, between 10° and 12° Celsius

STORAGE

3 years

RESIDUAL SUGARS

0.5g/L

BOTTLE SIZE

75 cl