



DOMAINE
GRIER

GRENACHE 2020

IGP Côtes Catalanes

This cuvée is made 100 % from Grenache Noir, a Mediterranean grape variety from old vines, and truly represents the expression of « New World » winegrowers on one of the most beautiful terroirs in France.

The elegant label on this bottle traces the Grier family's story through a stylized illustration of a world map, on which the journey between South Africa and South of France is indicated.

Grape Variety : Grenache noir 100%

Terroir : Schistose malts.

The vines are cultivated as gobelets, harvested at optimal phenolic maturity in order to guarantee a high quality of tannins and a beautiful elegance of the fruit.

Vinification: After destemming followed by light crushing, the grapes are pumped directly to red fermenters and undergo a pre-fermentation cold maceration of 3 days. Fermentation is then carried out around 26°C and the work of the extraction is achieved by pumping over.

Before the completion of alcoholic fermentation, gentle pressing occurs to retain maximum fruit. Fermentation ends in the liquid phase followed by malolactic fermentation.

Bottling takes place after one year of aging in vats.

Nose : Typical aromas of Grenache noir : red fruits and black cherry, but also a liquorice finish which contributes to the very fragrant character of this wine.

Palate : Ample, fresh, supple with extremely silky tannins.

Analyses :

- Residual sugars : less than 1g/L
- Alcohol : 14 % vol
- Total acidity : 3,21 g/L (H2SO4)
- pH : 3,61

