

INSANIA

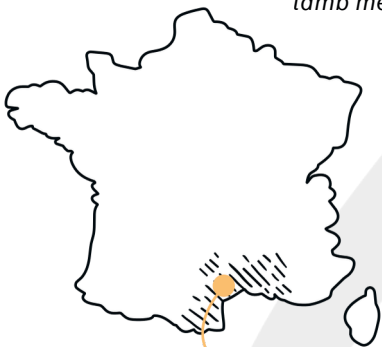
RED – 2025

DENOMINATION	IGP PAYS D'OC
GRAPPES VARIETY	Syrah, Carignan, Mourvèdre
ALCOHOL CONTENT	13,5 %vol
pH	3,88
TOTAL ACIDITY	2,67
TASTING	<i>Appearance: Deep, bright red.</i> <i>Nose: Fruity and spicy, with notes of lightly jammy red berries, pepper and sweet spices.</i> <i>Palate: Delicate and smooth, with a fine tannic structure and a balance between fruit and character.</i>
TERROIR	<i>The diversity of our terroir, with vineyards close to the sea and sandy-clay soils. Our wines are the result of a dialogue between the sea and the garrigue.</i> <i>The richness of our terroir extends from sandy soils close to the sea to stony soils composed of calcareous sandstone and marl on our hillsides.</i>
WINEMAKING	<i>Parcel selection by grape variety.</i> <i>Mixed alcoholic fermentation at 22–28°C.</i> <i>Cap management to ensure optimal extraction.</i> <i>Malolactic fermentation and ageing of the wines in concrete tanks.</i> <i>Carbonic maceration for Carignan, with extended maceration for Mourvèdre.</i>
SERVICE	<i>Serving temperature: 16–18°C</i> <i>Food pairings: Ideal with moussaka, spaghetti carbonara and beef bourguignon; delicious with lamb meatballs, duck breast or lentil stew.</i>



CARACTÉRISTIQUE BOUTEILLE :

- Type: Calliope
- Colour: Cinnamon
- Bottle size: 75 cl
- Bottle weight: 580 g
- Closure: DIAM 2



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



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