

CIREJÒT

RED – 2024

DENOMINATION	IGP PAYS D'OC
GRAPPES VARIETY	Grenache Noir, Mourvèdre
ALCOHOL CONTENT	13 %vol
pH	3,75
TOTAL ACIDITY	2,61
TASTING	Appearance: Brilliant garnet red. Nose: Complex, with a blend of stone fruit and spice notes. Palate: Silky, with remarkable length.
TERROIR	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. 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.
WINEMAKING	Selection of old vines on the hillsides. Harvested at optimal ripeness, followed by traditional winemaking and cold maceration prior to fermentation. Controlled extraction and a short post-fermentation maceration. Aged for 6 months in oak barrels, followed by 6 months in tank.
SERVICE	Serving temperature: 12–14°C Food pairings: Aperitif, charcuterie, white meats, fish in light sauces or summer dishes.



CARACTÉRISTIQUE BOUTEILLE :

- Type: Bourgogne Ecova Avantage
- Colour: White
- Bottle size: 75 cl
- Bottle weight: 530 g
- Closure: DIAM 2



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



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