

GUSTAVE MORI BIO

IGP Cévennes – Red

The **Gustave Mori** range, in homage to this winegrower of the 80's who already knew how to "cultivate his garden" in the Cévennes. An organic know-how before the birth of labels ... Just a man of good sense!



Soil: Limestone-Clay

Varieties: Syrah / Grenache

Age of Vines: 20 to 40 years old



Vinification: Destemming. Traditional fermentation by pellicular maceration to extract fruity aromas.



Ageing: in stainless steel vats.

ABV: 12,5% vol

Yield: 60 hl/ha

Visual Aspect:

Deep red with ruby reflections



Nose:

Peppery nose and candied fruits aromas

Palate:

Smooth touch & blackberry flavors. At the end, a light note of violet.



Food Pairing:

Rib steak, Roasted pumpkin, Cheesecake



Service Temperature: 10-14°

Conservation: 2 to 3 years