

## Cuvee des Colosses

## Cuvée des Colosses Vin de l'Herault

France - Vin de Pays

Syrah - Carignan - Grenache



### The History

Create by Baptiste Cuvelier, Leoville-poyferret family. Wine from pays de l'Herault - FRANCE



### The Vineyard

Syrah: 45%; Carignan: 40%; Grenache: 15%



### The Wine

Grapes are de-stemmed before a 4 to 6 days cold maceration. Then we undergo a traditional 3 weeks Bordeaux typed fermentation for our syrah and a tank of both carignan and grenache. They were macerated together to soften the carignan's tannins. Most of the extraction happened at the beginning of the alcoholic fermentation and temperature of the tanks never exceeded 25°C to better preserve varietals fruits aromas. Another tank of carignan was fermented in a carbonic maceration. Handpicked in 10 to 12kg crates, sorted in the field then transported in refrigerated truck

Syrah in a 4 year old French oak vat, carignan-grenache and carbonic carignan in stainless steel tanks. The blend was made mid-May and the wine bottled in late August 2009. This wine is unfinned and unfiltered. Alcohol: 13.67% by vol. Volatile acidity: 0.4g/L H2SO4. Free sulfites: 20mg/L. Total sulfites: 35mg/L



### Tasting Notes

Powerful nose, blackcurrant enriched with touches of red berries, especially strawberry. In the mouth, tannins are soft and thin. You will enjoy its structure, complexity, roundness, balance and length with a spicy and mocha final.

