



DOMAINE GUIZARD

Grés de Montpellier 2016

Domaine Guizard is located 5 kilometers west of Montpellier in Southern France near the Mediterranean. Above all it is the faithful devotion to a soil that permitted the preservation of this estate by the same family without interruption since 1580. The cellar is set up at Lavérune in the center of the old village, inside the former outbuildings of the Chateau, and it bears the name "La Ménagerie". The estate farms 40 hectares of vines and has grown in accordance with sustainable farming.

APPELLATION: AOP Languedoc, Grés de Montpellier.

SOIL: The vines are grown on a rolled pebbles quaternary soil.

GRAPES VARIETIES: 80% Syrah and 20% Grenache (old vines).

TYPE: Red Wine.

ALCOHOL CONTENT: 14% by volume.

EAN CODE: 3 760144 210235

VINIFICATION: The juice of syrah is in contact with the skin during 4 weeks in order to develop the concentration. Grenache is harvested when the grapes are pushed in extreme maturity to extract fruity aromas. The fermentation temperature is kept low to keep the aromas of the grape. The grape varieties are aged during 20 months in vats before bottling.

AROMAS & FLAVORS: This Grés is a quite intense beautiful ruby red color, with a bouquet of ripe red fruits, blackcurrant and spice. In mouth, tannins are dense and silky.

FOOD PAIRING: Serve as an aperitif or with appetizers. Ideal with white meat or cheese (Roquefort).

AGING POTENTIAL: 4 to 6 years.

AWARDS:

- 2016: Gold Medal at Féminalise contest 2017
- 2016: Prix des Vinalies / Union des Oenologues de France 2017
- 2014: 90/100 rating by 2017 Decanter Guide (United Kingdom)
- 2014: Gold Medal at Féminalise contest 2016

