



DOMAINE GUIZARD

Tradition 2015

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.

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

GRAPES VARIETIES: 75% Syrah and 25% Grenache.

TYPE: Red Wine.

ALCOHOL CONTENT: 13.5% by volume.

EAN CODE: 3 760144 210136

VINIFICATION: Traditional wine making process which includes fermentation between 20° and 24° C is used to extract color and to develop a deep structure taste. Syrah and Grenache are raised 9 months separately in oak barrels to develop the characteristics of each variety.

AROMAS & FLAVORS: This wine with garnet reflections mixes spices and red fruits. The taste is soft and fruity.

FOOD PAIRING: Grilled meat, calf's liver, and cheese. This wine goes well with traditional cooking.

AGING POTENTIAL: 3 to 5 years.

AWARDS:

2015: Bronze Medal at concours des Grands Vins de France 2016

2014: "Prix d'Excellence" at the French Oenologists' Contest 2016

2013: Silver Medal at "Féminale" world contest 2014

2012: Silver Medal at contest of Grands Vins de France 2013

