



S. DELAFONT

VIGNERON NÉGOCIANT

Libre cours



Grapes:

Cinsault & Grenache

All our selections are made from growers working in biodynamic, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Soil: Terroir of La Clape.

Vinification :

Early morning or night harvested grapes. This wine results from a direct pressing with fermentation at low temperature.

Serve at:

8-10°C / 46°- 50° F.

Storage:

Up to 2 years

Alcohol:

13.5% by vol.

Eye:

Pale pink with bright tints.

Nose:

Notes of pink grapefruits and red berries.

Mouth:

The wine is fruity with a tangy taste on the final.

Packaging:

- Bottle Burgundy Ecova Tradition, flat ring, white color, 465g
- Diam cork 1, 44mm or Screw Cap
- Sealing cap complex thick
- Back label French/English
- Export boxes of 2x3

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CINSAULT & GRENACHE
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SAS with a capital of 236 726 €