



S. DELAFONT

VIGNERON NÉGOCIANT

Libre cours



Grapes:

80% Pinot noir, 20% Grenache.

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

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

Soil:

Limoux for the Pinot noir and La Clape for the Grenache.

Vinification :

Fermentation over 10 days at low temperature for the Grenache and traditional for the Pinot noir.

Serve at:

16-17°C / 60°-62° F.

Storage:

Up to 2 years

Alcohol:

13.0% by vol.

Eye:

Bright and brilliant ruby color.

Nose:

Intense nose of red fruits, cherries, redcurrants with notes of pepper.

Mouth:

The wine is supple and round with a fresh final.

Packaging:

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