



ROBERT SKALLI

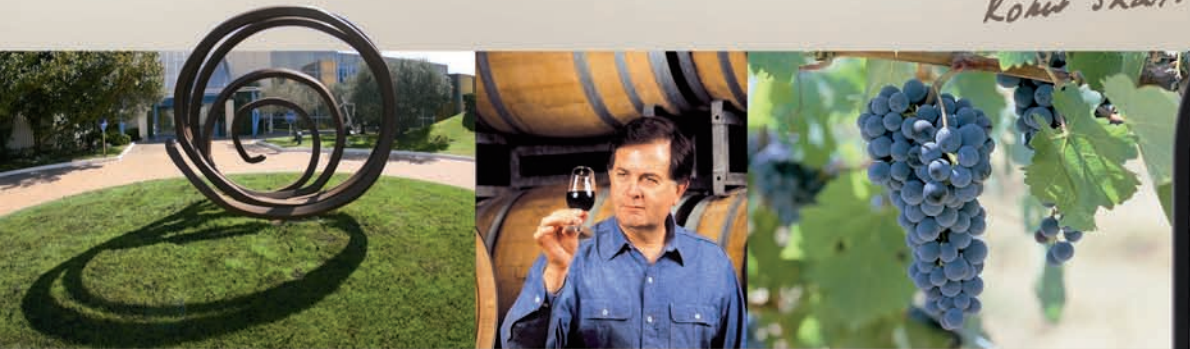
SUD DE FRANCE



LANGUEDOC

*“Our Languedoc is a fruity harmonious wine
full of the richness of the terroirs in southern France
and made with the all the skills Skalli is known for.”*

Robert Skalli



- ⑥ Color: lovely garnet red tinted with deep purple.
- ⑥ Nose: wonderfully concentrated nose of ripe and candied fruit, wild berries and warm spices such as clove.
- ⑥ Tasting notes: velvety attack and a dense silky texture due to elegant coated tannins. Fine aromas of ripe fruit with notes evoking pepper and violet. Delicious long spicy finish.

Vinification designed to bring out roundness and finesse

- Vines selected in 3 Languedoc vineyards for the best expression of the terroir.
- Harvesting at full ripeness of tannins and aromas.
- Blend of syrah, grenache and carignan from old vines.
- Green harvesting to enhance the potential of the grapes.
- Careful destemming.
- Long maceration to enhance colour, volume and fullness.
- Maceration after fermentation to bring out the roundness and complexity of the wine.
- No wood to ensure clear expression of the terroir and the varieties.

How to enjoy this wine...

This wine is ready to drink now but can be aged for 3 to 5 years after the vintage date.

Service temperature: 15 to 17°C.

Food pairing: goes perfectly with red meat dishes and Mediterranean food (dishes of poultry, lamb, rabbit, grilled vegetables...). Can also be savoured with medium cheese.

