

ENSEDUNE



Malbec

Coteaux d'Ensérune IGP

GRAPE VARIETY

100% Malbec

VINIFICATION

Grapes are harvested at night to preserve freshness. After gentle pressing the must is cooled to 40° F. Maceration lasts one week followed by fermentation at 75° F. The finished wine is aged on its lees for three months prior to bottling.

BACKSTORY

The young vines that produce this wine are grafted from Argentine Malbec, which of course comes originally from Cahors in France. The wine maker is Argentine, and he searched all over the Languedoc for a place that would produce the characteristically bright and intense Malbec of his home country. He found this possibility in partnership with winegrowers from the Coteaux d'Ensérune, who follow a 1,000-year-old viticultural tradition marked by an historically un-French willingness to develop varieties from other horizons. The unique soils on the Montandy plateau outside Béziers are red, chalky and acidic with traces of iron. This combined with the classic Mediterranean climate make the area ideal home for Malbec. The wine is named for the Oppidum d'Ensérune, an ancient ruin which sits high on a ridge and dominates the landscape surrounding the vineyards.

TASTING NOTE

Intense black cherry and licorice aromas with hints of flowers and spice. Dry, medium bodied and smooth with plump fruit and hints of spice, moderate tannins and refreshing acidity.

FOOD PAIRING

Very versatile, excellent with cured meats and cheeses.

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