

TANNAT SANS SOUFRE

VDF – SULFITE FREE TANNAT
FRUITY ORGANIC RED WINE



Lionel Osmin & Cie
LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

Our first cuvee of sulfite-free Tannat is a red wine full of joy, fruit with a strong personality. Will be enjoyed by the most thrilled and nature wine-lovers but also by wine lovers looking for refreshing & pleasant Tannat.

WINEGROWING:

- Grape variety: Tannat
- Climate: hot microclimate, with oceanic influences and protected by the Adour River from the North and West rainfall.
- Terroir: 20 years old vines on clay and limestone soils that bring freshness to the wine. Organically grown.

WINEMAKING & AGEING:

Harvest takes place at the end of September, a 20 days maceration in stainless steel tank and manual punching down are realized in a short time in order to extract colour and aromas while limiting the tannins extraction. The alcoholic fermentation takes place during this maceration. A part of the wine (20%) is then aged in oak barrels until the end of malolactic fermentation.

TASTING NOTES:

The colour is intensely ruby, the nose is open and explosive with ripe black fruit and spicy notes. The mouth is both generous and round without any excess of extraction followed by a beautiful complexity as a finish.

SERVING & PAIRING:

- Service temperature: 16 °C
- Ageing potential: 2 years
- Food pairing: duck breast, lamb, daube, beef, cassoulet, cheese...



EAN: 3760201500880
Weight: 1.36 kg
Natural Cork
Dim: 297 x 83 ø mm



EAN: 23760201500884
Dim: 300 x 255 x 180 mm
Bt orientation: →
Weight: 8.5 kg

6 BT



EUR (80 x 120 cm)
8 layers x 11 cs = 88 cs
Weight: 703 kg / Height: 1.6 m

VMF (100 x 120 cm)
9 layers x 12 cs = 108 cs
Weight: 953 kg / Height: 1.8 m