

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

EPICURIUS

A deep garnet red wine with generous aromas of violet and rose evolving to more subtle notes of mint and humus. This olfactory explosion is a result of the unusual blend of Petit Verdot and Malbec. In the mouth it is smooth, supple, and creamy, with powerful, mouthcoating tannins, with blueberry, and red berry fruit joined by the vivacity of fresh mint, cardamom and ginger on the finish. Epicurius is a delight that will surprise the curious of palate.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2024

Cépages
60 % Petit Verdot, 40 % Malbec

Degré
13.5 % alc. /vol

Terroir
Limestone clay

Vinification
Traditional vinification with total destemming and no crushing.
Light pumping over for 10 minutes a day with fermentation temperature kept at 25°C for the Petit Verdot and 28 °C for the Malbec. Total vatting time of 3 weeks for the Petit Verdot and the Malbec. Malolactic fermentation carried out on clarified wine to conserve the maximum fruit.

Élevage
Concrete vats: 60% of the volume
Barrels: 40% of the volume
Duration: 4 months

PALMARÈS

Bettane & Desseauve
91/100

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