

Les Vignes Oubliees "Autour du Cinsault" red 2024



Product price:

€90.00

Product features:

Area: LANGUEDOC

Winemaker: Jean-Baptiste Granier

Vintage: 2024

Appellation: Languedoc

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: cinsault

Alcool: 14

Product short description:

A cuvée intended to prove that cinsault can produce very fine red wines, almost on its own (at 70%, with 30% syrah, grenache, and carignan to complement). To be enjoyed quickly for its fruitiness, within 5 years after the harvest.

Product description:

PRESENTATION OF LES VIGNES OUBLIEES
+ ALL HIS OTHER CUVÉES IN STOCK

Comments on this

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WARNING For the environment, the domaine Has decided to no longer use aluminum capsules (purely aesthetic), but no worries, the wine is perfectly protected and the payment of taxes (represented by the now optional Marianne) is well executed !

In Magnum (Bettane + Desseauve online, February 12, 2019): about the cuvée, without a specific vintage:

Alain Chameyrat fell for the cuvée "Around the Cinsault", domaine Les Vignes Oubliées, Languedoc. The cinsault vinified in red is making a big comeback and that is excellent news.

A handful of the best winemakers in Languedoc, unfortunately too few, are rediscovering the virtues of cinsault, an old grape variety that has been used to make vats of rosé, sometimes good. When vinified in red, it is undoubtedly the ultimate thirst-quenching wine, and the ease and pleasure it provides can be combined with an astonishing depth when well-treated. Jean-Baptiste Granier, a young agricultural engineer, produces one of the most exciting versions. A delicious, floral finish with red fruits and licorice. The similarity in tactile sensations with the great Pinot Noirs of Burgundy is evident. It has all the qualities of a great wine, except the price.

Technical sheet written by the domaine

Winemaker's tasting advice: Open 1 hour before serving, potential to age 5 to 8 years.

Terroir: GRès et Schiste testify to the diversity offered by the Terrasses du Larzac and especially for this cuvée, the commune of Saint Privat

Driving mode: Traditional cultivation without herbicides or synthetic molecules, heart debudding, short pruning, manual harvesting.

Grape variety: 70% Cinsault supported by Grenache, Syrah, and Carignan.

Winemaking: Work guided by the desire to respect the fruit and freshness given to us by the terroir. Sorting in the vineyard and the cellar, partial destemming, fermentation for 15 to 20 days, temperature control, remain the B.a.Basis of our action.

Breeding: 20% in Demi-muids.

Service: Decanting is strongly recommended, and a serving temperature of 15°C allows you to fully appreciate this cuvée.

If you like Les Vignes Oubliées, you will love the [Mas Jullien](#) !