

Mathilde Chapoutier

W selection

LANGUEDOC

APPELLATION D'ORIGINE PROTÉGÉE

EMMARINA



CLIMATE ☀️☀️☀️☀️

The climate is Mediterranean, the summer is hot and dry, the autumn and spring are mild. The frequent, strong wind helps prevent diseases. This is an ideal climate for wine growing.

HARVESTING

The grapes are picked at phenolic maturity and harvested by machine.

VINIFICATION

After destemming, the grapes are vinified in concrete tanks for three to four weeks. Each grape variety is vinified separately using traditional maceration. Depending on the daily tasting, the wine will either be pumped over, punched down or left to rest, in order to gently extract the aromatic components, anthocyanins and tannins. At the end of alcoholic fermentation, the temperature is allowed to increase to 30-33°C to help the polymerization of the tannins.

MATURING

6 months in concrete tanks.

FRESHNESS	●	●	●	●	●	●	●	●	●
INTENSITY	●	●	●	●	●	●	●	●	●
FRUITS	●	●	●	●	●	●	●	●	●
TANNINS	●	●	●	●	●	●	●	●	●

Colour deep, dark garnet, nearly black.

Limestone scree. The parcels are planted on slopes which face directly south.



Palate full and powerful.

The ripe fruit notes are found again on the palate along with sweet spices.



Pronounced silky, delicate tannins.



Nose intense and fiery with ripe fruit notes (blackcurrants/raspberries).

To enjoy...

16 - 18°C

3/5 years old

With skewers of marinated beef or osso bucco.

