

# Cuvée Trace Nègre

IGP Ardèche Red 2015

14.5 % vol.



## Vineyard

Surface : 3 Ha

Plantation density : 4000 plants/Ha

Average age of the vines : 40 years

Average yield : 55 Hl/Ha

Type de soil: Clay-silt-limestone, South-eastern orientation



## Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat cordon pruning.



## Vinification

Mechanical harvest. Destemmed. 2 week maceration between 18 and 27°C. Sulphiting at harvest, then after malolactic fermentation. Spontaneous fermentations No other input. Raised in concrete tanks.



## Bottling

At the estate, with our own material. No filtering or stabilisers. Adjustment sulfiting.



## Mas d'intras

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## Grape varieties

Grenache 80%

Syrah 20%



## Ageing

12 to 14°C

1 to 4 years



## Savouring



16°C maximum



This wine is warm and rich, with a spicy scent reminding of licorice, leather, or black olives. Tasty, it has plum, ripe red currant, and licorice bark aromas.



Drink it fresh to control its temper. It accompagnies wonderfully a filet of duck breast, or deer.

DISPONIBLE EN FORMAT 750 ml.

