



HECHT & BANNIER

Languedoc Rosé 2023

\$24.00

* Suggested retail price



 Organic

\$	Service fees	\$4.40
	Product code	14752748
\$	Licensee price	\$20.00
	Format	12x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🍷	Type of product	Still wine
🇫🇷	Country	France
📍	Regulated designation	Appellation origine contrôlée (AOC)
📍	Region	Languedoc-Roussillon
📍	Appellation	Languedoc
🍇	Varietal(s)	Syrah
🍇	Varietal(s)	Grenache
🍇	Varietal(s)	Cinsault
🍇	Varietal(s)	Mourvèdre
🍷	Colour	Rose
💧	Sugar	Dry
🔑	Closure type	Cork

ABOUT THIS WINERY

Gregory Hecht and François Bannier have become partners by sharing the same passion for the immense little-known vineyard which stretches from Provence to Languedoc, and have given themselves the mission of making it shine by shaping their own products. Each of their wines, blended from different grape varieties and plots, is the fruit of a mature common reflection.

TASTING NOTES

Charming on the nose, with floral and fresh fruit notes (redcurrant, morello cherry), this Languedoc rosé reveals on the palate, lovely liveliness and crunchiness while keeping roundness and finesse.

Pairing with fried calamari, grilled shrimp and goat cheese

PRODUCT NOTES

The Languedoc rosé is a bouquet of fresh fruit, its blend is made around floral Syrahs from the high-altitude vineyards of the Corbières area, which the Grenache completes with its roundness. Fresh Cinsault with notes of redcurrant and sour cherry also bring liveliness and finesse.

PRODUCTION NOTES

From the harvest, the grapes are identified to make rosé, picked earlier, they preserve a higher level of acidity than those intended for the production of red wines. Aging: 100% inert vats

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