

*Maison
Anselmet*

BALÔS
MMXIII

VARIETAL: Petit Rouge 40%, Cornalin 35%, Fumin 20%, Mayolet 5%

PARCELS: 4

PLANTING YEAR: 2000 - 1999 - 1980 - 1978

ALTITUDE: 650 - 850 m asl

SOIL: Sandy limestone

DENSITY: 10,000 vines / ha

VINE TRAINING: Guyot and spurred cordon

YIELD PER HECTARE: 5.5 t

VINIFICATION: Red vinification, with grapes dried on racks

AGING: In barriques (pièces) for 5 years

ALCOHOL CONTENT: 15%

TASTING NOTES:

Particularly thick purple. The nose presents candied fruit, cinchona, mint, medicinal herbs and balsamic notes, hovered by a noble alcoholic whiff. The palate has a soft heart of sweet and candied fruit, a tender and energetic air, a refreshing mentholated trait, an important tannin that completes and fortifies. A red wine with a personal character to be discovered.



RED