

Etoile du Nord

ETOILE DU NORD - Vin de Table

Grape varieties:

90% lladoner pelut, 10% syrah.
30-years-old vines.

Soil types:

limestone-clay, brown schists and granite.

Production:

8hl/ha.

Alcohol:

14.5% vol.



Vinification:

Grapes are harvested by hand in the morning. Then grapes are de-stemmed, sorted and selected by hand on a table. Cool fermentation takes place on the entire berry.

Fermentations for 32 days in 15hl tanks with indigenous yeasts.

A few gentle pigeages are carried out during the vinification process. Temperatures are maintained below 28°C.

Ageing:

21 months in French oak barrels.

Tasting:

Appearance: deep, intense garnet.

Nose: the nose reveals complex aromas of both red and black fruits. Once the wine opens in the glass, it develops spice and empyromatic fragrances.

Palate: Powerful and spicy on the entry, the wine shows great intensity and freshness on the palate. The finish is long with fine cloves aromas. The fruity and spicy character distinguish the lladoner pelut variety : an elegant nature, fuller-bodied than a grenache noir.