



## Fourmi Rouge 2016

### PRESENTATION

We search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine. Authentic, genuine and tasty.

### THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

### LOCATION

The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is, therefore, fresh, fruity and well balanced.

### TERROIR

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

### AGEING

This is adapted to suit each wine, grape variety and producer. Nearly all the grapes are lightly crushed and fermented in cement vats of 150 and 300 hectolitres. The fermentation is classic and extended. The wine is kept in both vats and large oak barrels for ten months, then bottled in July.

### VARIETALS

Carignan, Cinsault, Grenache, Syrah

### SERVING

17°C with a spontaneous meal and for enjoyment.

### TASTING

Pretty red colour, with purple reflections. With lots of freshness, this 2016 vintage is the archetype of a wine that gives pleasure: authentic, sincere and tasty. It has notes of red and black fruit (blackberry, blackcurrant), rich and spicy. The mouth is fruity and full-bodied boosting the taste buds. Balanced, crisp, with silky tannins, the final has a beautiful aromatic persistence.

