

THE BRAND

La Mécanique du vin tells the story of the great winemaking process, from the vine to the bottle. In French, La Mécanique du vin means "the wine mechanics", in reference to the required processes to produce an outstanding wine such as this one. We have crafted La Mécanique du vin as a wine that reflects Old World and New World winemaking styles. This brand is made for wine lovers who are looking for quality and easy-drinking authentic red wine in the same time.

TERROIR

France is one of the most important wine growing nations in the world. The heart of its vine growing heritage is the concept of "Terroir", which was born here.

The term describes the way a grape variety expresses itself in terms of flavour, aromas and colour when influenced by the soil, climate and winegrowing methods. France offers a fascinating diversity of terroirs like no other country.

WINEMAKING

Machine picking at night to reduce the risk of oxidation. The grapes were directly put into a concrete tank as for the vinification of a red wine.

Pre-fermentation maceration at a cool temperature for one week. Temperature maintained at 4°C with daily pumping over. The alcoholic fermentation was then launched at a temperature of 18°C.

5 days maceration with daily pumping-over. The grapes were then pressed and the press juice was blended with the free-run juice to end the fermentation. Ageing on fine lees until bottling.

WINEMAKER'S NOTE

Clear, pale orange colour. Intense aromas of bitter oranges, dried flowers and slight nutty hints. Fresh, vivid and well-balanced, with a nice acidity; the aromas carry through to the palate. The finish is long, intense, and complex.

WINE AND FOOD PAIRING

Plate of aged cheeses, Roquefort, Époisses, or chicken with a morel sauce.

LA MÉCANIQUE DU VIN



VIN DE FRANCE VIN ORANGE