

Château Unang

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# Cinsault 2023

Vin de France

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Tasting: a clear garnet robe. Its nose is very aromatic with some notes of red fruits and peony. On the palate, its texture is granular, and we particularly appreciate its relief and brilliance. This wine is characterized by its grape variety, Cinsault, crispy and juicy; and by our terroir, with lots of freshness. Morello cherries and peppery notes.



**Terroir:** the Cinsault comes from around behind the Château itself, at around 300m above sea level. The soils are mostly limestone at this altitude and contribute to the mineral freshness of the wine.

**Vinification:** Fermentation of the Cinsault begins at low temperatures to provide the maximum of fruit.

**Notes:** serve at room-temperature or chilled, this Cinsault will lift your summer evenings. It will accompany both your appetisers and your summer dining (melon, avocado salad and grilled meat).

## GRAPES

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VIN DE FRANCE

100% CINSAULT

YIELDS OF 30-35  
HL/HECTARE.

HAND-HARVESTED.



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