

LES OBRIERES COOL Y COULE 2025 IGP PAYS D'OC

Cuvée	Cool y Coule
Category	Still Wine
Colour	Red
Varietal	Cinsault
Vintage	2025
Volume	75 cl
ABV	12 % vol. alc
Region	Languedoc-Roussillon
Sub-Region	Languedoc - Hérault
Appellation	IGP PAYS D'OC



A short three-day maceration of Cinsault produces a light, easy-drinking, and fluid wine.

Description The nose is fresh and floral, with notes of violet and rose. On the palate, it is generous and fruit-forward, revealing red fruit flavors such as raspberry and strawberry.

Production

Farming	Organic Farming
Harvest	Hand-harvested
Soil / Terroir	Clay soils Siliceous soils (sand, gravel)
	Total destemming
	Fermentation in stainless steel tanks
Wine-making	Use of indigenous yeasts
	Light racking and pump-overs
	Single extraction of free-run juice

Certifications

Organic Wine

Tasting Notes

Appearance

Colour: Ruby

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Brightness: Brilliant

Highlights: Purple reflections

Nose

Expression: Bright and fruity

Floral aromas: Violet, rose

Fruit aromas: Red berries (strawberry, raspberry)

Palate

Expression: Harmonious

Body: Delicate

Texture: Round

Fruit notes: Strawberry, grenadine

Tannins: Soft, silky

Structure: Supple

Mid-palate: Light

Intensity: Good

Finish: Medium

Serving

Temperature: 12–14°C

Aging potential: 3–5 years

Allergens

Contains sulfites (less than 30 mg added)

Bottle

Bottle color: “Feuille morte” (antique green)

Closure: Technical agglomerated corkTasting Notes

