

LES OBRIERES La Pointe Vin de France Rouge 2022

Cuvée: La Pointe

Origin: Languedoc, Vin de France

Category: Organic Still Red Wine

Vintage & Varietal : 2022 - Carignan

Volume & TAV : 75 cl – 14% vol.alc



Winemaking & Terroir

Crafted from **nearly century-old Carignan vines**, this wine embodies the depth and authenticity of the Languedoc terroir. A **long and gentle maceration**, with minimal extraction, allows for maximum fruit expression while preserving a **supple, velvety tannic structure**.

- **Harvest:** Hand-picked to ensure optimal grape selection.
- **Vinification:**
 - **Partial destemming** for a delicate, elegant extraction.
 - **Foot treading**, encouraging a slow, natural fermentation.
 - **Long infusion maceration**, with **gentle pump-overs**, extracting colour and aroma without excessive tannins.
 - **Fermented with wild yeasts**, respecting the true essence of the grape.
 - **Unfiltered**, retaining the wine's natural character.
- **Maturation:** Aged in **stainless steel tanks**, before **manual bottling** and sealed with a **natural cork stopper**.
- **No added sulphites**, crafted following the **Vin Méthode Nature** approach (<30 mg/L of sulphites).

Tasting Notes

👁 **Appearance:** A deep, intense hue with **black cherry reflections**.

👃 **Nose:** A vibrant aromatic profile, blending ripe **black fruits** (blackcurrant, blackberry, plum), subtle **sweet spices**, and a hint of **Mediterranean garrigue**.

👄 **Palate:** **Juicy and expansive on entry**, with an underlying freshness that enhances the structure. The **tannins are smooth and refined**, offering a silky texture and a perfect balance between **fruit concentration and drinkability**. A **characterful yet approachable Carignan**.

Food Pairing & Serving Suggestions

🌡 **Serving Temperature:** 14° - 16°C

🕒 **Cellaring Potential:** Best enjoyed **now**, with aging potential OF 10 YEARS + .

🍷 **Food Pairings:**

- **Mediterranean cuisine:** Grilled vegetables, ratatouille, Provençal herb-infused dishes.

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- **White and red meats:** Duck breast, roasted lamb rack, veal chop with mushrooms.
 - **Plant-based dishes:** Confit vegetables, stuffed aubergines, spiced hummus.
 - **Aged cheeses:** Tomme de brebis, Cantal entre-deux, Saint-Nectaire.
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Certifications & Key Features

✓ **Certified Organic Wine**

✓ **Vin Méthode Nature** (<30 mg/L of sulphites)

✓ **No added sulphites**

✓ Respectfully vinified to reflect its **natural terroir-driven character**

⚠ **Allergens:** Contains naturally occurring **sulphites**