

Manhac VDF VIN TRANQUILLE ROUGE CLAIRET 2024

- 🍷 **Cuvée:** Manhac
- 🌍 **Origin:** Languedoc, Vin de France
- 🍷 **Category:** Organic Still Red Wine
- 📅 **Vintage & TAV :** 2024 – 12.5 %vol.alc
- 🍷 **Volume & Cépages:** 75 cl – Cinsault Carignan & Syrah



Winemaking & Terroir

This **distinctive red wine** is the result of a bold and innovative approach, where a **Cinsault rosé** undergoes a **whole-cluster maceration** with **Carignan and Syrah**. The perfect balance between the delicate fruit profile and the structured character of the red grapes gives this cuvée a **sumptuous aromatic intensity**.

- **Harvest:** Hand-picked to retain the purity of the aromas.
- **Vinification:**
 - **Full destemming**, ensuring a pure fruit expression.
 - **Fermentation in stainless steel vats**, using **indigenous yeasts** to enhance the terroir's character.
 - **Direct pressing of Cinsault**.
 - **Overnight maceration of de-stemmed Syrah and Carignan**, allowing for a delicate extraction of colour and fine tannins.
 - **Gentle pump-overs**, ensuring a well-balanced extraction.
- **Maturation:** Refined in stainless steel before a **precise blending** and **artisanal bottling**.

Tasting Notes

- 👁️ **Appearance:** A luminous raspberry hue with elegant garnet reflections.
- 👃 **Nose:** This **clairet-style** red is distinguished by its vibrant **fruit-forward bouquet**, featuring notes of **wild strawberries, morello cherries, and hints of redcurrants**, complemented by delicate floral undertones of **rose petals** and a subtle hint of **candy-like sweetness**.
- 👄 **Palate:** Fresh, light, and utterly refreshing, with a **lively yet rounded texture**. A delicate structure highlights the **red fruit dominance** (strawberry, redcurrant), while a soft, well-integrated acidity brings a **crisp and uplifting** finish.

This is an **easy-drinking, fruit-forward wine**, perfect for summer enjoyment. With a **modest alcohol level**, it offers **refreshing vibrancy** without excessive sweetness, resulting in a **soft, smooth mouthfeel** and a **delightfully fruity finish**. A **versatile and accessible** wine, ideal for an aperitif or light pairings such as **summer salads and Mediterranean dishes**. 🍷 🌞

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Food Pairing & Serving Suggestions

🍷 **Serving Temperature:** 8° - 12°C

🕒 **Cellaring Potential:** Best enjoyed in 2-3 years to appreciate its freshness.

🍽️ **Food Pairings:**

- A **perfect aperitif wine**, pairing beautifully with a selection of **fine charcuterie**.
- A wonderful match for **beetroot and fresh goat's cheese salad**, or **fig and goat's cheese tartines**.
- Complements **red fruit desserts** such as a **raspberry panna cotta**.

Certifications & Key Features

✓ **Certified Organic Wine**

✓ A unique blend combining **freshness and intensity**

⚠️ **Allergens:** Contains **sulphites**

Visuel Etiquette :

LES
OBRIÈRES

MANHAC

Rouge

