

FAMILY WINE MERCHANTS SINCE 1906

## Domaine St Andre Terroir Maritime Rouge

 Price
 £12.49

 Code
 ANDR040

Domaine Saint-André Red is a blend of international and regional varietals. Savoury, juicy and fruit forward.

## **Tasting Notes:**

This red is savory and juicy, with hints of gooseberries and blackcurrant, laced with garrigue. The tannins are silky and smooth, with a supple structure, along with a fruit forward style.





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Specification	
Vinification	Each varietal is harvested when reaching the perfect balance of acidity and sugar and vinified separately. As the winery is close to the vineyard, transport times are minimal. The fermentation is managed traditionally, in small stainless-steel tanks and concrete vats, providing a precise winemaking. The maceration process is particularly long for this Cuvée, at around 6 weeks with regular pumping over extracting primary aromas, colour and tannins. The wine is kept on its fine lees, in concrete tanks. The resulting wine is then blended and bottled
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Туре	Red Wine
Grape Mix	70% Merlot, 20% Syrah, 10% Alicante
Genres	Vegan, Vegetarian
Vintage	2022
Body	Soft, fruity and smooth
Producer	Domaine Saint Andre
Producer Overview	In the heart of Languedoc, facing the town of Sète and Mont Saint Clair, cradled by the Lagoon of Thau, the Domaine Saint-André, with an area of 30 hectares, brings together all the traditional grape varieties of the Languedoc ( Cinsault, Carignan, Chardonnay, Muscat, Roussanne, Vermentino and Viognier), to which are added certain Bordeaux grape varieties ( Merlot and Cabernet Franc). Its vineyard benefits from a Mediterranean climate tempered by maritime influences. Its soil, predominantly clay-limestone, is conducive to the production of excellent quality wines.
Closure Type	Cork
Food Matches	Enjoy this wine at room temperature, with vegetable stew, duck breast, aubergine Parmigiana, cassoulet.