

# Les Sarments Red 2008

## VDP du Comté Tolosan

**Terroir** The grapes used to produce this wine come from a 12 hectares estate, located in in Gascony, near the city of Fleurance, and from 18 hectares in the Madiran region.

**Grapes** 20% Cabernet Sauvignon, 20% Cabernet Franc and 60% Tannat which provides a typical Southwestern style.

**Wine making** Modern style vinification techniques. The harvest is heated up rapidly upon reception of the grapes in order to extract color, fruit and not too much tannins. 15 days of maceration and a fermentation at low temperature enable to keep the purity of the fruit.  
The wine than ages in stainless steel tank for 5 months with regular micro-oxygenation in that helps polish the tannins.

**Our tasting notes** Nice ruby colour, with clear and brillants reflections.  
Expressive nose reminding of ripe black fruits (blackcurrant, blackberries...)  
Some spicy notes give a very interesting aromatic complexity.  
The attack is soft and elegant. The wine is medium bodied and fruity with a soft finish.  
Serve at 18°C. It is best enjoyed with grilled poultry, grilled beef or on its own.

