



LA VIE EN ROUGE

2022

IGP COTES CATALANES

Cépages

100% Syrah

Yield : 35 hl/ha

Terroir

High terraces and horizontal alluvial soils dating back to the quaternary, with the top 2 meters composed of round Aeolian silica stones amassed in clay mud and deposited on a clay bedrock (altitude 35m). Located approximately 4km from the Mediterranean Sea. The soils are exposed to windy conditions, creating aeolian stones, little rain and generous amounts of sunlight (more than 260 days per year).

Winemaking and maturing

Upon their arrival at the cellar, the grapes are sorted and stems are removed, then they are crushed using pneumatic equipment. The fruit is held at between, maximum fermentation temperature of 28°C. 9 days of maceration with daily punching of the cap.

Bottled: on January 16, 2022

Production: 6,000 bottles of 75cl

Tasting notes

Ruby color with purple reflections, intense and brilliant.

The wine has a beautiful purity of red and black fruits, a tasty blend of blackcurrant and berries.

On the palate, the wine is greedy, fresh, tonic, and has a beautiful length balanced between voluptuousness and liveliness.

True harmony...

Suggested food pairing

A wine that will make summer salads or tapas with friends exceptional. Also, for beautiful grilled meats, perfect with a shoulder of lamb with rosemary... To drink a little bit freshly (14°C)

A little story about it: *with this name "La Vie en Rouge", we wanted to characterize a wine rather on the fruit, light, lively and joyful... "Le VIN DES COPAINS /FRENDS WINE" and large tables according to Serge, the winemaker*



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