

# M&P Guiraud

## Comme à Cayenne



*This wine is called "Comme à Cayenne" because the plot where the Grenache and Carignan were planted was so hard that Michel's mother regularly said it was like working the ground in Cayenne, a slavery prison in French Guyana.*



**Appellation:** AOP Saint-Chinian

**Vintage:** 2021

**Alcohol:** 13.5%

**Grape varieties:** 85% Grenache / 15% Carignan

**Terroir:** Mediterranean climate / Hard maroon shale, typical of the future appellation of Roquebrun / Plateau at 150m.

**Vines:** Carignan and Grenache pruned in Goblet form / Vines conditioned dependant on the vintage / 35 year old Grenache and over 80 year old Carignan.

**Vinification methods:** Manual harvesting / Grapes destemmed and partially crushed / Punched until the beginning of fermentation / Fermentation without artificial yeasts / Filtered cold / Wine is extracted and placed in full tanks.

**Maturing:** Aged in full tanks on lees with regular stirring / Malolactic on lees / Sulphites added at the end of the maturing process..

### **Tasting notes:**

Deep garnet red.

Notes of black fruits and spices.

A concentrated wine but without excessiveness. Intense, elegant, well rounded and with an authentic mix of spices (liquorice) and dark fruites (cherries, blackcurrant).

### **Pairing:**

Serve with lamb, pigeon or a filet of beef...

### **Recommendations:**

Serve between 16 and 18°C

Aging potential: At least 5 years.

