

M&P Guiraud Les Cerises



The wine is called "Les Cerises" because it evokes the freshness of the cherry fruit, the first to ripen in the year before peaches or apricots...

*"It is to die everyday to live without wine."
Jean-François Regnard*



Appellation: AOP Saint-Chinian

Vintage: 2021

Alcohol: 13.5%

Grape varieties: 52% Syrah / 17% Grenache / 17% Carignan / 14% Cinsault

Terroir: Mediterranean climate / Vineyard on the foothills of the Massif Central / Typical of the future Roquebrun appellation.

Vines: Carignan, Cinsault, Grenache and a selection of Syrah pruned in Goblet form / The remaining Syrah pruned in Royat form.

Vinification methods: Grapes are destemmed and partially crushed / Fermentation without artificial yeasts / Only in tanks for the duration of fermentation / Juices separated from pressed matter.

Maturing: On lees in full tanks, regularly stirred / Malolactic on lees / Racked after malolactic, whilst retaining fine lees / Aged on lees / Final assembly in April before bottling.

Tasting notes:

A deep translucent garnet red.

Fine and charming, on notes of violets and peony, of bigarreau cherries, smoked bacon and a hint of warm slate.

Straight, slender, with a fine and silky matter, but moreover a sensation of freshness and of digestibility. The same floral aromas detected by the nose are present, but also spices and smoke. The final taste is a subtle chewiness, with a fine bitterness and saltiness.

Pairing: A red that will adapt to most dishes, mixed grills, red meats and poultry...

Recommendations:

Serve between 15 and 17°C

Aging potential: At least 5 years.