

Comte Peraldi Cuvée Cinsault 2022



Coup de cœur Guide Vert
La Revue des vins de France
Score: 92/100



LE PETIT BAIGNEUR
VIN DE FRANCE

Year 2022:

The year was characterized by an endless summer with intense heat from mid-May. Nature painfully allowed us 130mm of water from January to harvest. The vines resisted despite all this. We will remember the storm of August 18, saving for the vineyard, destructive for people. The release of flowers was nevertheless promising. However, the drought brings us to the same observation: high quality juices, yes, but in limited quantities....

Manual harvest started on 08/24/2022

Grape Variety

Cinsault - Old vines pruned in gobelet style

Terroir

Granite arena, on hillside, with depoverish and acidic soil.

Vinification

Receipt of grapes harvested manually in crate. Sorting on table. Fermentation in stainless steel vats. No filtration during bottling.

Processing

Small ovoid reservoir for 12 months with micro-oxygenation.

Tasting

With its ruby color, this wine reveals, from its first nose, aromas of very ripe black fruits (blackcurrant, cherry). Aeration allows it to reveal itself a little more with a floral and slightly buttery touch despite the absence of barrel aging. Amplitude and deliciousness are clearly present in the tasting. The structure in the mouth is supple. The finish on the palate lets us enjoy fruity and menthol notes

Serving recommendations

Serve between 16° and 18° Celsius degree.

Aging

Drink within 3 to 5 year

