

Yves FALMET Vigneron des Montagnes du Languedoc



Red Wine 13° 75 cl bottles

My 'Cinsault' label is one of the very few red wines made entirely from a grape variety which is considered more suitable for making rosé wine.

Cinsault is one of Languedoc's ancient grape varieties, on the verge of extinction and which, wrongly, has been much maligned. When grown in a quality vineyard site and deftly crafted in the winery, it produces very compelling, refined red wines.

• In the vineyard

I grow my three plots of Cinsault in my large unbroken hillside vineyard, which is entirely classified under the Saint Chinian appellation and where the soil is composed of stony limestone.

The vines are grown in the time-honoured bush-vine style, a traditional Languedoc system for the development of vine structure, fostering good aeration and excellent exposure, which are pivotal to producing healthy grapes reaching peak ripeness.

The vines are pruned short, from 6 to 7 spurs with two eyes per vine. The grapes are harvested ultra ripe, by hand, in September.

• In the winery

As soon as they arrive in the cellar, the grapes are immediately destemmed, then lightly crushed and put into the tank.

Fermentation in tank n°6.

Hot maceration (about 25°C) in the same tank lasts for four weeks, with twice daily pumping over. The wines are drawn off in October, then racked twice over the following months.

They mature in tanks for nearly a year, with no fining

Very light filtration at bottling.

In the glass

The wine displays a lovely red colour and a fruity nose. The palate is compelling, supple and full-flavoured. This is a crisp, fresh, silky wine, underscored by very fine tannins.

Cellaring potential: over 10 years.

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