

# TERRES FALMET

*Yves FALMET*

*Vigneron des Montagnes du Languedoc*

## Sibylline



Rosé Wine                      12 °      75 cl bottles

‘Sibylline’ is an unusual rosé, particularly for its aromatics because it is made from a majority proportion of Mourvèdre grapes, when rosés from the South (Provence, Languedoc) are traditionally made from Cinsault, Grenache or Syrah.

Rosé wines with distinctive Mourvèdre characters are still very rare.

### • In the vineyard

Within my vineyard, in the Saint Chinian appellation area, are plots that have been set aside for producing this rosé.

The grapes were harvested when the sugar potential reached the equivalent of 12° alcohol.

Harvest date: the first fortnight of September.

### • In the winery

As soon as they arrive in the cellar, the grapes are sent direct-to-press.

The resulting must is put into a tank and quickly cooled down.

After settling (removal of the coarser lees), the must is pumped into tank n°10.

In this tank, it is fermented at a low temperature of approximately 15°C.

After fermentation and racking, this rosé remains in tanks to mature for about four months.

Bottled at the beginning of the following year.

### • In the glass

This wine displays pale pink highlights.

The nose exudes beautiful aromatic intensity, the hallmark of Mourvèdre.

The palate is fresh, ample and generous, structured and refined, with citrus notes, appealing freshness on the finish, minerality and smoothness.

This is an early-drinking rosé but it will also keep.

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