



Les Cadres rouge

Libani

IGP Gard Red

Grape variety : Grenache, Syrah, Caladoc, Marselan

Terroir & cultivation: clay-limestone
Organic wine, pioneering vineyard in Organic Agriculture since 1973.

Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

Vinification & Elevage : Complete destemming.
Direct pressing. Between 21 to 30 days of fermentation in temperature-controlled stainless steel vats.

Tasting: The colour is intense raspberry. The nose is full of red fruits, it is from the outset a pleasant wine that opens in the mouth with round and firm tannins to then appreciate its refreshing aromas of wild strawberry. Its finish is well balanced with an intensity that characterizes the terroir of Gard.

Laying down: About 2 years.

Food/Wine Pairings: With a meat plancha or BBQ, hot goat salad or bitter chocolate. Serve at about 16°.



DOMAINE
des
Cèdres