

Domaine La Bosque

*La Régalade Rouge AOP Saint-Chinian*



Drinking "à la régالade" consists of drinking without bringing the container to the mouth. Olivia and Maxime's grandparents drank this way, from a flask, especially during the harvest.

Vinification: Organic farming (AB certified), very low amount of phytosanitary input. Hand harvest. Gentle destemming. No SO2 added during fermentation. The wine ages in stainless steel. No fining and filtration just at bottling with a minimum amount of So2 added. Slow and gentle vinification process.

Grape varieties : 100% Cinsault

Soil : 100% schist soil

Alcohol : 14%

Tasting notes :

Elegant and medium-bodied. Delicious as an aperitif with a platter of charcuterie, bacon and onion focaccia, or a country pâté.



Organic

