

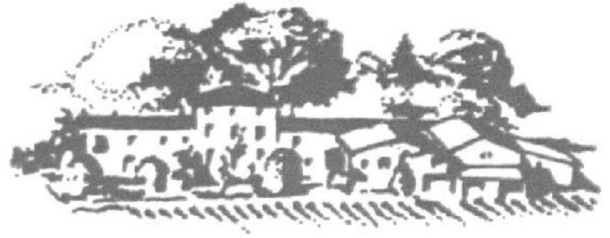
Domaine de MOULINES

IGP PAYS D'HERAULT

F34130 - MUDAISON

Tel. 33.(0)4.67.70.20.48

email : cavesdemoulines@orange.fr



On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. The Mediterranean Sea's proximity as well as the clay-limestone soil allow a wide selection of grape varieties which are then carefully vinified, permitting the production of wines that are enjoyed in France and around the world - 60% of the production is exported (Europe, Canada, the United States, and Japan).

VINIFICATION :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before the controlled fermentation between 28 and 30°C in tanks. The bottling of the cuvée Cigales Rouge is done with no prior filtration in order to obtain a better preservation of its aromas and gustatory quality.

Sustainable agriculture

Les CIGALES (Red wine)

The Grenache grape, aromatic and warm, fits well to Shiraz in a blend similar to Cotes du Rhone wines, but with a fresh and light aspect typical of soils with marine influences. This is the perfect wine for simple meals with friends: it accompanies poultry as well as charcuterie and can even be enjoyed slightly cold in the summer.

Average alcohol content: 13% vol.

Best served at 16-17°C.

Conservation. 3 years maximum.

Grape varieties: Shiraz, Grenache (N) and Marselan.

Aromas: Red fruits, rose.

