



VIGNOBLES
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DOUBLE RIPASSE, AOP LANGUEDOC RED DRY WINE 15.5%

APPELLATION

AOP Languedoc.



GRAPE VARIETY

Syrah 60%, Grenache 30%, Mourvedre 10%.



WINEMAKERS NOTE

The "Ripasso" technique has a history of use in Italy, and consists in keeping the wines of the same year's vintage or that of previous years on fermented dregs of the dried grapes used to produce Amarone. Essentially, this serves to strengthen the base of wine, which is made from a blend of grapes consisting. Nicolas Vellas produces powerful and concentrated wines in the south of France and his style is very similar, that why he decided to use the same technic and create French Double Ripasse. This wine is imposant and need special care, will be a joy for any company.



SERVING TEMPERATURE

17°C.



TASTING NOTES

Deep ruby red in color. Ripe blackberry, rich spicy perfumes and black pepper notes with a hint of raisins. Full body balanced taste, very intense and spicy with sweet cherry flavours.

