

2012 FONTANÈS COTEAUX DU LANGUEDOC ROUGE "LA PETITE SÉRINE"

Languedoc-Roussillon, France 0% Cinsault, 5% Mourvèdre, 95% Syrah

Hand-harvested. 60% de-stemmed, 40% not de-stemmed. Natural yeast fermentation lasts 3 weeks. Fermentation in cement tanks. Aged in cement tank and foudre that have aged 2, 3, and 4 wines. Aged for 3 to 6 months. Neither filtered nor fined.



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