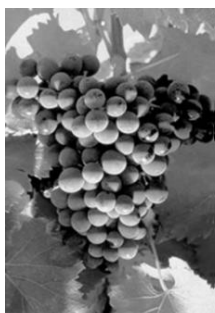




LE LIEN

2013. RED WINE

MINERVOIS
APPELLATION D'ORIGINE PROTÉGÉE



The tale of the Atelier Prestige de Foncalieu is one of a handful of producers working together to reach new heights, to strive for even greater excellence. In this sunny land in the south of France, they constantly cherish their land to stir and inspire us: artisanal work to enhance the fruit and create concentrated wines with remarkable balance and freshness.

Le Lien tells a wonderful story: that of Romain Torrecilla and Pascal Bergé who have joined forces to get the very best out of their land. A unique wine combining the aromatic power of the Mediterranean climate with the freshness of the ocean environment.

7,550 bottles produced.



VARIETIES : 80% Syrah and 20% Grenache Noir.



SOILS : soil consisting of limestone-clay terraces with time-worn pebbles, in the windswept Minervois terroir. Altitude: 80 metres. Mediterranean climate with oceanic influences, bringing out the freshness and structure of this exceptional wine.



VINE-GROWING : sustainable growing methods and plot-by-plot selection limiting yield to 20 hl/ha.

- Cordon de Royat pruning for good bunch distribution.
- Debudding to limit yield.
- Leaf thinning to improve grape exposure to the sun.
- Bunch thinning to enable selection of the highest quality grapes.



WINEMAKING :

- **Upon receipt of the harvest**, an automatic sorting system followed by a second manual grape-by-grape sorting at a conveyor, and a tilting press (grape crushing at the top of the vat just before vatting) to preserve the grapes' aromatic potential.
- **Pre-fermentation cold maceration** lasting 5-6 days to gently extract the pigments and aromas found in the grape skins.
- **Alcoholic fermentation** in low-capacity temperature-controlled stainless steel vats (40-100 hl) for plot-by-plot vinification.
- **Macération** lasting 3-4 weeks with daily punching down and pumping over to gently extract the full richness from the grapes.



AGEING : aging for 12 months in French oak barrels (60% barrels of one wine, 40% barrels of two wines), with a special selection of the finest grapes to develop the wines' length and finesse.



TASTING NOTES : deep red appearance. Bouquet with floral notes and aromas of fresh red fruit, vanilla and toast. Wonderful sweetness on the palate in the attack, and plenty of body with a lingering finish of roasted aromas.



PAIRING : enjoy with a beef and Szechuan pepper, a wild boar stew in grand veneur sauce or a duck parmentier.

Serve at room temperature 17°C.

Cellaring potential: 10 years.



90 POINTS

«JD_ Silky, elegant,
classy style »



75CL - Contains sulphites