

VIN DE FRANCE

# LA SORBONNE

PINOT NOIR 2018



La Sorbonne offers a range of fruity & elegant wines made from carefully selected grapes from Languedoc in the South of France.



## TERROIR

Sunny Mediterranean climate and on schist and limestone soils.

## WINEMAKING

Grapes are harvested late in order to get a better ripeness.  
Aged in steel vat.

## TASTING NOTES

This wine has a beautiful red colour with garnet glints. On the nose, it develops intense and complex red fruits scents. On the palate, it is easy to drink, fruity or even fleshy.

## FOOD PAIRING

It pairs perfectly with grilled meats and cheeses.

## TEMPERATURE

To be served between 12 and 14°C.

La Sorbonne proudly partnered with Reforest'Action to plant trees every month  
Positive Brands - [www.positive-brands.com](http://www.positive-brands.com)



IGP D'OC

# LA SORBONNE

CHARDONNAY 2018



La Sorbonne offers a range of fruity & elegant wines made with carefully selected grapes from Languedoc in the South of France.



## TERROIR

Sunny Granite, silica, clay and limestone.

## WINEMAKING

Our winemaker carefully select the best grapes from the area.

## TASTING NOTES

This wine has yellow colour with golden glints. On the nose, it is very intense. It reveals scents of plum and white flowers, with a slight hint of lemon. On the palate this Chardonnay is rich, smooth and elegant with an amazing finesse and an impressive length.

## FOOD PAIRING

It pairs perfectly with seashells and fishes.

## TEMPERATURE

To be served between 10 and 12°C.

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IGP D'OC

# LA SORBONNE

SAUVIGNON BLANC 2018



La Sorbonne offers a range of fruity & elegant wines made with carefully selected grapes from Languedoc in the South of France.



## TERROIR

Granite, silica, clay and limestone.

## WINEMAKING

Our winemaker carefully select the best grapes from the area.

## TASTING NOTES

This wine has a very pale yellow color with some shiny glints. On the nose, it shows boxwood, citrus and exotic fruits scents. On the mouth, the first sensation is finesse. Then the palate is "filled". It is a wine that fills the mouth without having a great length.

## FOOD PAIRING

It is perfect as an aperitif or with grilled fish. You also may try to pair it with white meat.

## TEMPERATURE

To be served between 12 and 14°C.

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IGP D'OC

# LA SORBONNE

MERLOT 2018



La Sorbonne offers a range of fruity & elegant wines made with carefully selected grapes from Languedoc in the South of France.



## TERROIR

Granite, silica, clay and limestone.

## WINEMAKING

Our winemaker carefully select the best grapes from the area.

## TASTING NOTES

This wine has a deep and shiny ruby color, with purple hints. It expresses beautiful aromas of blackcurrant and blackberry, with a touch of cedar and moss. The mouth is round, with silky tannins, with a finish full of fruity and woody notes.

## FOOD PAIRING

It pairs perfectly with cured meats, poultry, white meats and light cheeses. You can drink this wine easily with all types of dishes or just having itself.

## TEMPERATURE

To be served between 15 and 18°C.

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IGP D'OC

# LA SORBONNE

CINSAULT 2018



La Sorbonne offers a range of fruity & elegant wines made with carefully selected grapes from Languedoc in the South of France.



## TERROIR

Limestone with crystalline rocks.

## WINEMAKING

Our winemaker carefully select the best grapes from the area.

## TASTING NOTES

This wine has a fresh, pale rose color. The nose shows beautiful intensity, with notes of currant, strawberry and raspberry. The palate is light, balanced and harmonious in the finish.

## FOOD PAIRING

This wine can be served as an aperitif or with salads, Provençal dishes, grilled meats, cured meats and cheeses such as feta.

## TEMPERATURE

To be served between 12 and 14°C.

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