

Creations



Winegrower's note

As a land of contrasts, Languedoc-Roussillon gives birth to fruity wines, representative of exceptionally diverse terroirs. The foothills of the Corbières and the Minervois, where the garrigue intertwines with the great Mediterranean Sea, combined with optimal sunshine, represent the ideal cradle for the cultivation of vines. Here is where the 6^{ème} Sens is born, as the promise of the original expression of the typical grape varieties of the South of France. The fruit of the alchemy of climate and earth, the 6^{ème} Sens is the ideal consensus of sight, touch, hearing, smell and taste and will lead you to the discovery of your 6th sense.



Winemaker's note

The grapes are harvested separately at optimal maturity according to the berry tastings before the harvest. The grape varieties are vinified separately. A part of the Syrah undergoes carbonic maceration in order to preserve the integrity of the aromas while the rest of the Syrah, Merlot and Grenache undergo traditional maceration. The winemaking process is carried out under temperature control, with a maximum of 25°C. A part of the wine is matured in wood and the other part in vats to preserve the fruity aromas.



Tasting notes

Light ruby red and very luminous color.

On the nose, dominance of fresh red fruit aromas.

The 6^{ème} Sens develops in the mouth an aromatic palette of blackcurrant, fresh red fruits and vanilla. The tannins are fine and silky and contribute to the beautiful balance of this wine.

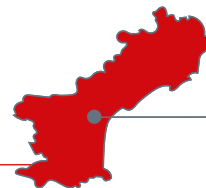
Serve at 16°C on a grill, roasted poultry or cheese.



Grape varieties

Syrah, Merlot, Cabernet Sauvignon, Grenache

Pays d'Oc



Narbonne

