

# Cuvée Sommière 2007

AOC Coteaux du Languedoc  
Grès de Montpellier

**Terroir La Méjanelle** round pebbles " les grès ".

Situated on a hillside, the Mediterranean climate guarantees early ripening of grapes and a delicate aromatic finesse.

**Blending :**

Grenache noir 50 % ; Syrah 30 %; Mourvèdre 20 %

**Winemaking :**

Vines of 22 years

Yields : 45 hl / ha

Mechanical harvesting and de-stemming

Long fermentation of between 4 to 5 weeks at 28-30°C

Matured in tanks over 9 months

**Tasting :**

**Colour :** Dark red

**Smell :** Beautiful rich and complex smell with a Mediterranean scent

**Taste :** Generous and well structured wine with strong tannins and a long persistence, hints of liquorice and bay leaf

**Suggestions :**

A full-bodied wine of character, it should reach its complete maturity after 4 to 6 years, but can also be appreciated young.

To decant before drinking at 16°-18°C, accompanies meat in sauce and all spicy meals.

**Awards :**

- **Wine Spectator Magazine :** 91 points for Vintage 2007  
Ranked 50 in TOP 100 2010  
92 points for Vintage 2000 & 2003  
Ranked 21 in Top 100 2005
- **Decanter :** Commended 2010, 2004, 2005 & Bronze Medal 1999

