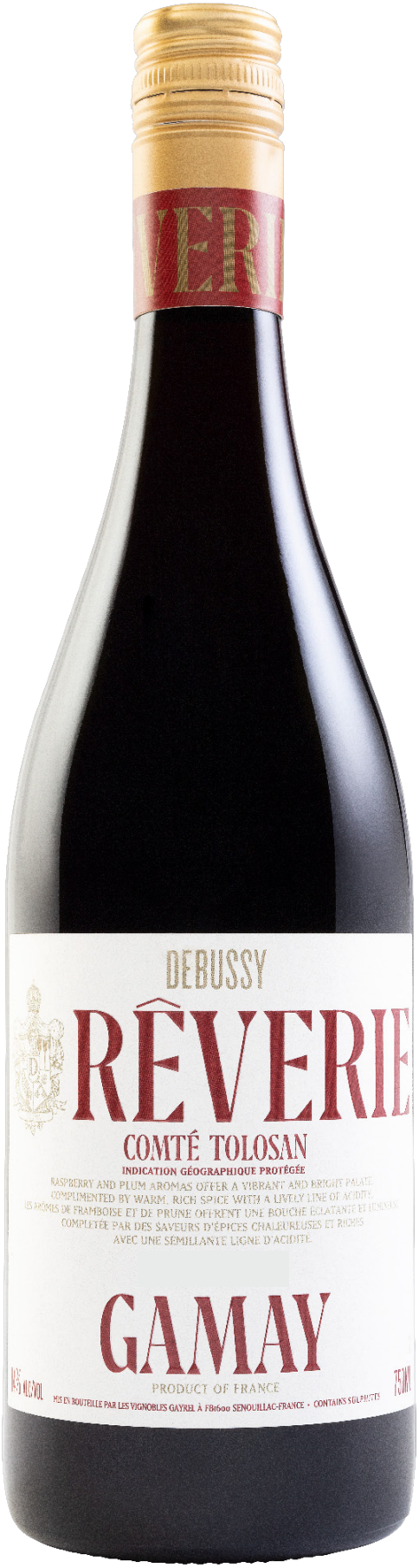

DEBUSSY

RÊVERIE

TASTING NOTES

The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2021

VARIETY

100% Gamay

ORIGIN OF GRAPES

IGP Comté Tolosan - Vineyards are located in the Adour and Garonne River basins, between the Atlantic Coast to the west and the Massif Central mountains to the east, with mainly alluvial soils. The climate is predominantly maritime, with mild, fresh summers and cool, wet winters. A small proportion of fruit is selected from vineyards further east that experiences a hotter, continental climate.

WINEMAKING

Picked at optimum ripeness to enhance the bright flavours but a balanced acidity. The fruit is destemmed, sorted and transferred into fermenters for a period of cold maceration to extract colour and tannin for 12 days. Temperatures remained controlled at 26°C. The juice is drained off the skins and transferred to tank where malolactic fermentation took place. Bottled.

TASTING NOTE

Raspberry and plum aromas offer a vibrant and bright palate, complimented by warm, rich spice with a lively line of acidity.