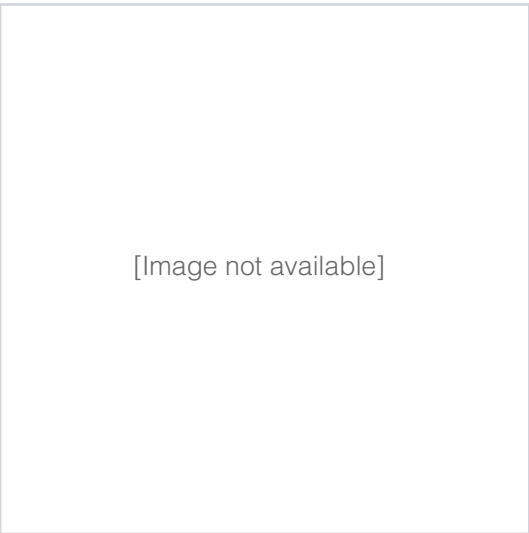


Lgi

Cuvée 22 La Grande Reserve Red 2023




RED STILL WINE


FRANCE


LANGUEDOC-ROUSSILLON


SUITABLE FOR VEGANS

TASTING NOTE
Deep and intense ruby in colour. Multi-layered with ripe blackcurrant, plum sauce and blackberry. Slightly oaked. The palate is very smooth and generous, with a slight acidity from the tannins. Light coffee notes on the finish.

VITICULTURE
Traditional.

VINIFICATION
Grapes are harvested, destemmed, and crushed upon arrival at the cellar, with a 15-day maceration at 26-28°C in concrete tanks. Regular pump-overs enhance tannin, color, and fruity aroma extraction. Then, 30% of the wine ages for 5 months in medium-toasted French oak, adding complexity to the final wine.

FOOD MATCHING
Enjoy this wine at room temperature with smoked meat, spaghetti meat balls, duck breast or even with dark chocolate!

| | |
|-----------------|---------------------------|
| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 13.5% |
| GRAPE VARIETIES | Cabernet Sauvignon (100%) |
| CLOSURE | Screw cap |
| SKU CODE | K7236123 |
| EXPRESSION | Red, Warm and Spicy |
| COUNTRY | France |
| REGION | Languedoc-Roussillon |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Screw cap |
| PH | 3.59 |
| TOTAL ACIDITY | 3.48g/l Tartaric |
| RESIDUAL SUGAR | 7.7g/l |
| SKU | K7236123 |