



L'Immersion

VIN DE FRANCE RED 2022

GRAPE VARIETIES

60% Syrah 40% Grenache

WINEMAKING

The grapes are hand harvested and sorted at the plot. They are destemmed and crushed. The fermentation takes place in temperature-controlled stainless steel tanks at warm temperature with regular pumping over and delestage. A post-fermentation maceration takes place for a few days. The wine is aged for 18 months in pre-used oak barrels of 500L.

TASTING

A deep wine with aromas of black fruits, spices and oaky nuances, evokes an escape into the underwater world, offering an inner journey filled with silky sensations and exciting discoveries.

SERVING & PAIRING

Serve at 17-19°C

Perfect for cheerful meals with family or friends.

ABV

15%

RATINGS

James Suckling: 90 points

SAS JALAN WINES

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