



Le Bio Balthazar Minervois

Terroir: brown and clear schisty slopes from La Livinière and Pépieux.

Grape variety: 80 % Syrah and 20 % Grenache Noir at full ripeness.

Winemaking: traditional maceration for 3 to 4 weeks in concrete tanks.

Ageeing: in tank.

Tasting: Deep Ink garnet-red with purple tints. Complex and rich nose with rosemary, blackcurrant,, black cherries and garrigue. Full and smooth attack, balanced and unctuous.

Wine and food: To be drunk now or within the next 5 years. To be served at 16 °C, on its own or with tapas, lamb, barbecued meat or matured cheeses.

Organic wine certified by Ecocert FR-BIO-01.

Minervois AOP 2013

EAN bottles 75 cL: 894902002237

EAN cases of 12 bottles 75 cL: 894902002244

NIMP pallet 100*120: 672 bottles with 56 cassettes of 12 on 4 layers



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