

MOULIN DE GASSAC GUILHEM RED 2021

Languedoc

BC +913228 — AB +887215



91 points, James Suckling (2020 rating)

“A fruity nose of cassis, cherries, crushed strawberries, dried herbs and spice-box. Some olive and salty undertones. Medium body with fine tannins and fresh acidity. Bright and juicy with a supple, savory finish. Syrah, Grenache and Carignan. Drink or hold.”

Recognized and appreciated in more than 70 countries all over the world, the Moulin de Gassac Selection has expressed the family's philosophy for more than 20 years through a range of enjoyable wines characterized by elegance and freshness. A beautifully refined expression of the Languedoc's generous character. Produced from unique vineyards, the Moulin de Gassac Selection reflects a shared desire to offer authentic wines.

Blend: 40% Syrah, 30% Grenache, 30% Carignan

Soils: The clay-limestone soil (rich in bauxite and therefore in iron) is dry and well-drained. The terroir enables the grapes to reach full maturity, with a superb concentration of flavours and a naturally reduced yield. The Moulin de Gassac Selection is produced from the finest plots of a unique Languedoc terroir. A remarkable amphitheatre of vines facing the port of Sète, the hills of Villeveyrac are the source of these flavourful red wines, with a distinctly southern character.

Winemaking: 100% De-stemmed. All grape varietal are vinified together. Maceration 10-12 days between 25°C and 30°C. No filtration. 6 to 7 months in stainless steel tank.

Tasting Notes: Deep, bright red. Complex aromas, with hints of red berries (cherry, blackberry, strawberry) and spices. Soft and fruity with gentle tannins. Refine and sophisticated. Long-lasting finish; a touch rusticity!