
Elaboration G.S.M

(Grenache, Syrah, Mourvèdre)

Code

GSM001

This blend of the world-famous trio is loved for its balanced combination of fruit, spice, tannins and structure. The Grenache provides expressive berry flavours, with a juicy and smooth palate. Syrah brings a good structure to the blend, with voluptuous aromas of sweet spices. The Mourvèdre gives to the final wine its firm tannins and deep colour

Tasting Notes:

Bright ruby in colour with a hint of purple. Intense and complex aromas of ripe red and black fruits, followed by notes of earth and a touch of cloves and pepper. The wine is very well structured, with a perfect balance of elegant strength. Ripe and silky tannins on the length



Specification	
Vinification	The grapes are harvested upon reaching the perfect balance of acidity and sugar. They are then sorted and destemmed as soon as they reach the cellar. Each varietal is vinified separately. Fermentation is managed traditionally in stainless-steel tanks. This process is particularly long for this wine and typically lasts 4 weeks. During this time, the wine is regularly pumped over. The Syrah is aged using French oak in order to add complexity and to provide unique aromas. Each varietal is selected from idyllic terroirs located on the east part of the Languedoc wine region where the hills are covered in vines, cypress and oak trees as well as plenty of aromatic Garrigue
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grapes	Grenache, Mourvèdre, Syrah
Genres	Vegan, Vegetarian
Vintage	2021
Body	Soft, fruity and smooth
Producer	Xavier Roger
Producer Overview	Mastering the nuances of Southern French varietals and combining traditional and modern winemaking techniques, Xavier Roger wines are a superb example of the quality that are now being produced in the South of France.
Closure Type	Screw cap
Food Matches	Enjoy this wine at room temperature with a beef casserole, rustic pasta recipes, stuffed peppers or soy chorizo tacos