

# MEDIUM SWEET GRENACHE IGP PAYS D'OC

“ With this Medium Sweet Grenache, Maison Castel combines a modern approach to winemaking with French *savoir-faire*. The result is a very aromatic, fruity, smooth sweet wine.”

Cédric Jenin - Winemaker



Residual sugars 20g/L



## PRECISE QUALITY MANAGEMENT

When it comes to *vin doux naturels* Grenache is the king of grapes, making wines that are **deliciously sweet and full of fruit**. This Grenache comes from the Pays d'Oc PGI, an area whose climate is characterised by very hot, dry summers and warmer winters. Grenache wines from this terroir have **great concentration and aromatic expression**.



## MAISON CASTEL KNOW-HOW

The Maison Castel team pays particular attention to the vinification process in order to reveal Grenache's richness and typicity in a blend of wines made **by traditional vinification and thermo-vinification methods**. The Maison Castel winemakers closely monitor the fermentation process to ensure that colour and aromas are extracted. The resulting wine is **wonderfully rich and sweet**.



Deep purple robe



Enjoy as an aperitif or with **charcuterie and desserts**. An ideal pairing would be dark chocolate and coffee *fondant*



Nose of **strawberry and raspberry aromas**



Serve at **10 - 14°C**



An **expressive**, mouth-filling wine with red fruit notes



Can be aged for **up to 2 years**