

S^t-AMAND LE ROUGE

IDENTITY

Colour	Red
Grapes	Pinot noir 70%, Syrah 30%
Appellation	IGP Côtes de Gascogne
Vintage	2025
ABV	11 % vol
Ageing potential	1 to 3 years
Yield	55HL/Ha

TASTING NOTES



Light red colour with purple highlights.



Aromas of fresh red fruits and morello cherries.



A balanced palate with notes of red fruits, morello cherries, and raspberry. Lovely, fine, and elegant tannins.

GASTRONOMIC PROFILE

Gourmet and rustic tapas, meat tartare, terrine, marinated meat.



FAMILLE GRASSA
VIGNERON INDÉPENDANT



TERROIR

Soils	Clay-limestone
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Age of the vines	15 years
Pruning method	Guyot simple



VINIFICATION

Harvest & vinification technique	Mechanical harvesting with destemming. Short maceration with gentle pump-overs (infusion) allowing for the delicate extraction of aromas. Racking at mid-fermentation and completion of alcoholic fermentation in the liquid phase. Cold storage of the wines before bottling to guarantee their aromatic freshness.
Maturing technique	Temperature-controlled stainless steel tank between -2 and 0°C.



FORMATS

Closure	Cork or screw cap
Formats	75 cl, 150 cl

ESTATE-BOTTLED