

LARMONI

2022

Producteur Récoltant – Mis en bouteille à la propriété

"Les larmes du vin" are those droplets that form along the glass. Some say that it is the soul of the wine that drips down the glass and that beautiful tears testify to a grand cru.

Larmoni is also the harmony of several grape varieties that meet in a magnificent blend giving birth to a symphony of aromas.

	Soils Clay-limestone		Appellation AOP Bordeaux
	Grape varieties 80% Merlot et 20% Cabernet Sauvignon		

Vinification

The grapes are harvested at perfect aromatic maturity. After a short maceration of a few hours to extract the aromas contained in the grapes, a very gentle pneumatic pressing is carried out. Fermentation is then carried out at low temperature to preserve the elegance and full expression of the aromas.

Tasting notes

Colour | Intense red with purple highlights

Nose | Aromas of strawberries and raspberries with delicate notes of spices.

Palate | Silky tannins. Notes of fresh red fruits, a round attack and a persistent finish.

Light ● ● ● ● ● Powerful

Fruity ● ● ● ● ● Structured

Service tips

To be enjoyed between 15 and 16°C

Larmoni red will go perfectly with a nice piece of red meat or a cheese platter with character.