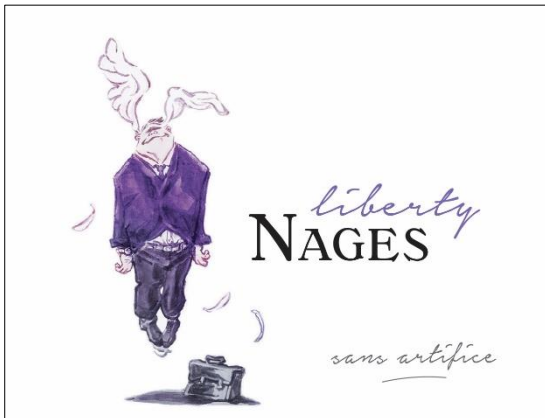


Liberty NAGES Red



In search of truly refreshing wines of pleasure, we've done away with the limitations of appellations and modern enology. These wines are organic, moderate in alcohol, fermented with native yeast, minimally sulfured, non-vintage, and bottled as Vin de France for greater Liberty!

Perfectly ripened grapes are required to produce the soft texture of this delectable red wine. Unoaked, elegant and naturally easy drinking, it's perfect with Mediterranean cuisine, grilled meats and roasted chicken.

Terroir : Clay and limestone – Vin de France – Certified Organic

Varietals: Syrah, Grenache, Carignan and Merlot

Vinification :

- Certified organic wine by Bureau Veritas
- Harvest sorting with 100% destemming and no crushing and no addition of SO₂
- Cold pre-fermentation maceration to maximize aromas and color
- Temperature controlled native yeast fermentation (25°C) with limited extraction
- Short maceration (10 days) in order to obtain a supple wine

Tasting Notes :

- *Appearance :* brilliant violet red
- *Nose :* a harvest of black currant and cherry
- *Taste :* tender and fruity, it finishes with silky tannins

Accolades :

14/20 - Best price for value organic 2019 – Bettane & Desselauve
 Golden medal – Concours Anivin de France 2019
 Golden medal - RVF spécial Vin de France 2020

Aging Potential: Enjoy now or cellar for up to 3 years.

Food & Wine Pairing: Serve at 65°F (18°C).



cheeses	meats	garden	herbs	method	saucers	desserts
fontina	beef	black olives	mint	pizza	carbarnara	berries
gouda	veal	lentils	rosemary	roast	béarnaise	dark
camembert	small game	sweet onions	juniper	grilled	chili	chocolate