

Halos de JUPITER Grenache 2023



Here's a fruit-forward Grenache that's perfect when served chilled. Its fresh acidity and juicy, fruity flavors become even more vibrant with a light chill, making the fruit notes wonderfully crunchy. Remarkably fresh and expressive, this wine is packed with red cherries and berries, delivering an impressive burst of red fruit.

Our unique, lime-rich terroir imparts a mineral freshness to this wine, unusual for a southern French red, enhancing its lively fruit profile.

Vineyard

From vineyards of Grenache on a terroir of clay and lime – IGP Pays du Gard

Harvest

Harvest takes place at optimal ripeness level

Winemaking

The grapes are destemmed but not crushed.
Cold stabulation for 5 days at 8°C to maximize fruit expression.
Fermentation at 18°C with gentle "remontage".
Press before tannic build up, selecting only free flow juice.
Racking and slight sulfuring after malolactic fermentation.
Gentle filtrataion and early bottling to keep the vibrant fruit.

Aging

This Grenache is meant to be enjoyed young.

Production: 20.000 bottles

