



Entras Rouge 2024

IGP Côtes de Gascogne

Organic Agriculture – Certified by FR BIO 10

Biodynamic Agriculture – Demeter Label

75cl - 12.5 %vol

Soil: Burdigalian clay-limestone

Grape varieties: Merlot, Cabernet Sauvignon, Cabernet Franc

Vine age: 35 years

Viticulture: Organic farming, cover crops, soil cultivation, bud thinning, green harvesting.

Winemaking: Spontaneous fermentation. During fermentation, small pump-overs are carried out morning and evening to build mouthfeel. Short maceration under the cap. Malolactic fermentation starts quickly. The wine is aged in tanks. Light filtration. No fining.

Colour: Light red with burgundy highlights

Nose: Fresh and light fruit aromas on the nose. With aeration, the wine reveals spices, blackcurrant, and a beautiful aromatic intensity that makes the mouth water in anticipation.

Palate: The attack is round and light, dominated by fruit. The gentle tannins pair beautifully with juicy grilled duck aiguillettes or a summer plancha.

Serving temperature: 16–17°C

Food pairing: Entras Rouge 2024 pairs well with roast beef and Jerusalem artichoke gratin. It will accompany all your meals: sautéed vegetables, grilled meats, and is even suitable as an aperitif with a charcuterie board.

Aging potential: 7 years

