

# La Cuvée Mythique

<b>Category</b>	Red
<b>Grapes</b>	35 % Syrah, 30 % Mourvèdre, 20 % Grenache, 15 % Carignan
<b>Appellation</b>	Pays d'Oc (VDP)
<b>Producer</b>	Vinadeis
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Size</b>	750 ml
<b>Degree of alcohol</b>	13,5 %
<b>Serving temperature</b>	16-18 °C
<b>Available</b>	Québec, Ontario, Nova Scotia

## Terroir

In 1990, a group of winegrowers in the South of France came together to take up a "mythical" challenge: creating a great wine able to give an authentic expression to the originality of their Languedoc terroir. To symbolise their patient labour in the vineyards that stand in unspoilt countryside, they chose the owl, emblem of the ancestral goddess Minerva who taught mankind the secret to harnessing nature. With La Cuvée Mythique, Vinadeis wanted to be part of an environmental and solidarity approach by creating a wine that combines quality and preservation of the environment.

Vineyard: Plateau of Quatourze

Worn pebbles of white quartz and hard sandstone.

## Vinification and maturation

Separate vinification by varietal - destemming and crushing - fermentation around 23°C - gentle extraction - maceration in vats between 15 days and 3 weeks- pneumatic pressing - racking

Vinification in stainless steel vats and ageing in French origin barrel during 8 months.

## Features

The colour is bright, deep, almost black. The nose is full of warmth, and with aromas of blackberry jelly, black pepper and a touch of coffee. Powerful, smooth on the palate, the finish is vibrant and energetic.

## Food Pairings

Veggie burger, grilled rib steak or farm cheeses.

## Other information

Ageing potential: 5/6 years

Residual sugar: 2,2 g/L

## Product codes

Québec : 13356946, Ontario : 426031, Nova Scotia : 1029471

