

# Languedoc Emmarina Rouge

## 2023 6x75cl

### Grapes

Grenache  
Syrah

Region/Appellation  
AOP Languedoc

Alcohol by volume  
14.5%

Residual Sugar  
= 10 g/l

pH  
3.64

Total Acidity  
5.04 g/l

Tasting note printed  
17/12/2025

### Winemaker Notes

Deep, dark and broody, with powerful notes of ripe blackcurrants and raspberries and a silky, spicy palate.

### Vineyard

The climate is Mediterranean, the summer is hot and dry, the autumn and spring are mild. The frequent, strong wind helps prevent diseases. This is an ideal climate for wine growing. The grapes are picked at phenolic maturity and harvested MACHINE.

### Winemaking

After destemming, the grapes are vinified in concrete tanks for three to four weeks. Each grape variety is vinified separately using traditional maceration. Depending on the daily tasting, the wine will either be pumped over, punched down or left to rest, in order to gently extract the aromatic components, anthocyanins and tannins. At the end of alcoholic fermentation, the temperature is allowed to increase to 30-33°C to help the polymerisation of the tannins. The wine is matured for 6 months in concrete tanks.

### Vintage

Similarly to the Rhône Valley, the 2023 vintage in Languedoc was defined by a series of extreme weather events. Despite the pressure on the vines, first from intense rainfall and latterly from intense heat, they showed their resilience to produce a high quality - albeit smaller than average - crop.

### Food match

Try with marinated beef kebabs

