
Wine of "France"

It is with the will to pick up the grapes well ripen, concentrated and under the sun of an exceptional vintage that "Ineptie" was born in 1996.

In fact, all the conditions were gathered to get the AOP Languedoc; Reference and Quality Label.

What a surprise when the wine, 3 times well scored during tastings, has been rejected.

Indeed, the wine was not in adequacy with the analytic standards of the AOP Languedoc Decree (residual sugar under 4 g/l).

Consequently it was downgraded to "Wine of France".

Afterwards, the winemaker decided to name this wine "INEPTIE" to deride this decision.

Since this "Cuvée" has been a success among his customers and became one of the iconic wine of the Domain.

INEPTIE



Grapes Varieties Petit & Gros Manseng (70%) Viognier (25%) and Muscat Petit Grain (5%)

Harvest By handpicking and put into small boxes to be quickly carried to the winery

Vinification The grapes are pressed; the must is in cold settling for 24 hours, then put in barrels where it will ferment. The fermentation stops naturally

Ageing The wine will be kept in barrels for 18 months and aged on fine lees

Analysis Alcohol Contain: 14% Vol
Total Acidity: 3.45 g/l
Residual Sugar: 15g/l

Tasting
On the eye: Shining yellow robe with highlights.
On the nose: Aromatic with a note of honey.
On the mouth: well balanced, rich, candied orange aromas evolving towards dried fruits notes such as walnut, almond; a bit toasted.

Food Pairing Served at 16°/18° with seafood, fish or prawns. Matches as well with spicy Asian or Indian food. Or simply with cheese, cake or with starters
Ideal from the beginning to the end of your meal

Production 15000 Bottles