

Arnaud COMBIER  
En Parallèle Cinsault  
2022  
Vin de France



Esprit Nature

The combination of Arnaud's affection for southern grape varieties and his constant search for freshness and suppleness.



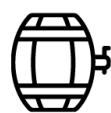
13% alcohol



100% Cinsault



Siliceous clay.  
Organic practices.



Extraction by infusion / Indigenous yeasts /  
Organic protection without sulphites.  
Filtration / Without sulphites at bottling.



Small acidic red fruits, currants and raspberries.  
Full-favoured mouth, fruity fresh and sapid.



[At Bread and Wine](#), in the heart of London, this Cinsault is the ideal match with hay-smoked ham, carrots and parsley sauce.



Recommendations: Serve between 54 et 58°F  
Aging potential: At least 5 years.

ARNAUD COMBIER

EN PARALLÈLE

CINSAULT

