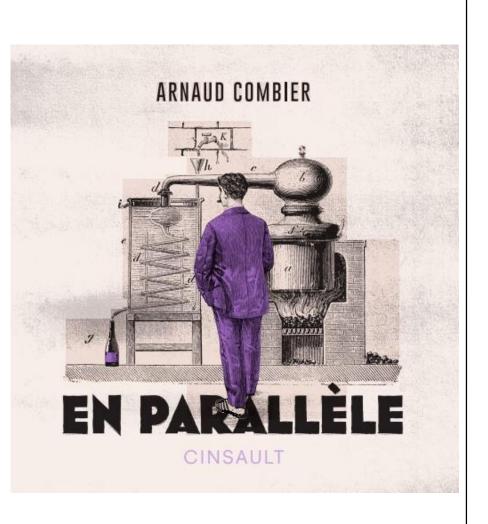
## Arnaud COMBIER En Parallèle Cinsault

2022 Vin de France



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. Filtration.



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



<u>At Bread and Wine</u>, 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.