

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.
Filtration.



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.