



LA SUFFRENE

NATURE RED 2024



Appellation Vin de France

Varietal 70% Cinsault, 30% Grenache

Sensory discovery

From the very first pour, this wine greets you with notes of red fruit. The pleasure continues on the palate with a delicate, fresh mouthfeel and very smooth, silky tannins. Let yourself be surprised by an aromatic explosion of grape and morello cherry. A light, fresh wine, all about finesse and delicacy.

Gourmet pairing

You will enjoy this light and aromatic wine during a casual dinner aperitif with friends. It also makes a tempting pairing with grilled red meat or a dish of oven-roasted vegetables. A wine to surprise – and be surprised by!

Terroir et vineyard

Our vines bask in the Provençal sun on clay-limestone soils, benefiting from the freshness brought by the nearby sea. The high quality of the grapes reflects the dedication of a passionate team and thoughtful, biodiversity-friendly cultivation methods. Our agroforestry practices help prepare our vineyard for the challenges ahead.

Vinification

As always at La Suffrène, the harvest is done by hand. The vinification, carried out without additives, begins with a pied de cuve using indigenous yeasts. A very short maceration allows the berries to infuse gently, extracting a delicate and fleshy texture. A 5-month aging in stainless steel tanks completes this beautiful wine, before bottling without filtration.

Vintage overview

The winter of 2023/24 was particularly rainy, followed by a very mild early spring that suddenly turned cooler until mid-July. August brought intense heat, which helped accelerate ripening. The harvest concluded with a brief episode of rain.



LA SUFFRENE