



LA DOUSSINIÈRE

L'Originel

VIEILLES VIGNES
2021

Growing region: South-West, 15 km from Saint-Émilion

Appellation: Vin de France – Vin de Terroir

Grape varieties: Merlot and Cabernet Franc

Terroir: Clay-limestone slopes

Old vines: Plots planted in 1955 (70 years old)

Method of vinification: Aged 18 months in concrete vats

Production: 14,000 bottles from 3 hectares

Recommended serving temperature: 15 to 17°C

Ageing potential: 3 to 7 years

Alcohol content: 13% vol.

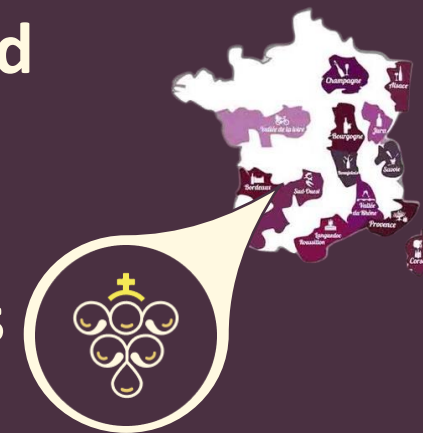
Tasting notes

A soft, young ruby colour, this wine has a discreet, delicate nose revealing notes of cherry, plum, blackberry and raspberry. The balance on the palate is harmonious, with tannins that are present but well blended. Tasting reveals a fruity, velvety and simple experience, accompanied by a subtle note of sap and liquorice on the finish. Its aromatic character is both supple and round, delicately underlining the absence of oak, which highlights the purity of the fruity flavours.

Food and wine pairing

Thanks to its delicate aromas, L'Originel 2021 goes just as well with aperitifs as it does with fine, light dishes such as fish, white or red meat, lamb and lightly spiced dishes. Its fruitiness and tension come to the fore when served slightly chilled.

**This wine is appreciated
in gastronomic and
Michelin-starred
establishments, and is
highly prized at the
finest tables**



www.ladoussiniere.fr/en/loriginel-2021-old-vines/