

# Cuvée Plaisir

[www.julien-de-lembisque.fr](http://www.julien-de-lembisque.fr)



Julien de l'Embisque



JULIEN DE L'EMBISQUE winery spreads over 45 ha (90 acres) in BOLLÈNE VAUCLUSE, south of France. We have an exceptional range of soils: sand, clay, limestone, pebbles...

The Family GAIDE started their great passion for the viticulture since the 1830s. After several generations' efforts, our winery is developing and expanding.

Fruity red wine with flattering start, served chilled as an aperitif, then room temperature to discover all its aromatic palette.

Organic Wine . Certified by Ecocert FR-BIO-01



50% Grenache, 35% Carignan, 10% Syrah and 5% Mourvèdre.



Garnet shimmering light



Powerful aromas of red berries: raspberry, gooseberry and hint of cinnamon.



Persistent flavors and finish with notes of blackcurrant and soft tannins.

## Wine Pairing



8-10°C



Aperitif



Barbecue



Asian cooking



14-16°C



White meat



Mediterranean cooking



fresh cheese

14 days of fermentation, 3 pumpings over per day and 2 rack and returns at mid-fermentation. Gentle pressing. Winemaking in stainless steel tank and aging in concrete vats. Contains only 55mg/L of sulfite (100mg/L are allowed in organic wines)



## DRY FRUITY

Délice de Viognier



Rosée Estivale



Cuvée Plaisir



## FULL-BODIED

Cuvée Prestige



Cuvée Élégance



In order to give you the best tasting, our wine is bottled using cork tradition **without the risk of cork taint**.

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