Jenny & François Selections
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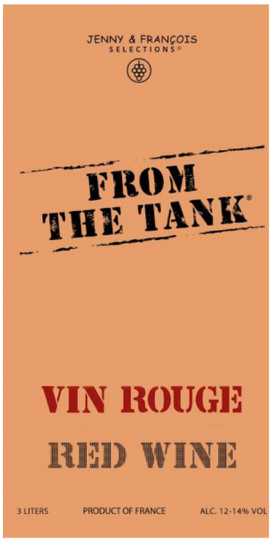
From the Tank, Estezargues From the Tank Red

Producer	From the Tank
Vendor	Jenny & François Selections
Category	Wine - Still - Red
Grape varieties	Grenache, Syrah, Carignan
Region	France
Feature	Sustainable



Product information

Age of Vines: 20 to 80 years.
Soil: Red clay based & stone strewn.
Varietals: 40% Grenache, 35% Syrah, 15% Carignan.

Vinification Method: hand harvested. No external yeast & no enzymes are employed during the winemaking process. The bunches are de-stemmed & the fruit undergoes fifteen days of maceration & the wine is stored in enamel-lined tanks. The wine is bagged & boxed on demand.

Tasting Note: Garnet in the glass with shimmering highlights. Elegant notes of smoky red fruit, violet, sweet herb & a note of baking chocolate. The palate is rich with ripe cherry & berry flavors, & a mineral note that is followed by supple acidity & velvety tannins. This is a very expressive red with a great concentration of fruit & yet it is never overly extracted. The wine finishes with floral notes & a dash of black pepper.

Pairing: Works wonders with grilled chicken & pork, cold cuts, or simply by itself.

Producer information

This family estate located in the Costières de Nîmes takes its name from a wild, aromatic herb “La Patience” that can be found throughout the vineyard. After a decade of managing the winemaking at the local cooperative Christophe Aguilar decided it was time to make his own wine. Today Christophe farms 60 hectares of vines, fifty-years ago his grandfather farmed the same soil, with a deep respect and understanding of the terroir.