



## DOMAINE LONGUE TUBI ORGANIC - CUVÉE DOMAINE



### Blend

Grenache, Cinsault, Cabernet-Sauvignon.



### Vinification

Destemmed grapes. Maceration in pneumatic wine-press. Low press. Selection of the first fine juices. Juice is settled off at low temperature. Alcoholic fermentation in stainless steel vats at regulated temperature (16°C). Malo-lactic fermentation is blocked.



### Terroir

"Massif des Maures Terroir" plots established on a very stony plateau.



### Tasting

Pale candy-pink robe, expressive nose of peach, flowers and spicy notes. Acidulated palate with a nice balance between acidity and fruits aromas. Aromas are intense with a long finish.



### Wine Pairing

Ideal pairing with mediterranean starters and dishes.



### Price Range

High

### ABOUT

A family adventure driven by the passion of the vine and wine, the Longue Tubi estate is unveiled in the gentle landscapes of the Var hinterland. The Buisine family develops its wine philosophy, combining the qualities of an original terroir and different varieties of character. From the planting of the vines to the blending of the different vintages, we are particularly attentive to each stage of creation of our wines. We bring the greatest care to the earth as to the plant. We make strong cultural choices to both make the most of each vintage and enroll in a process of continuous improvement.