



# LE *French* FROG

Imported by  
Calini Group LLC,  
Overland Park KS

RED BLEND 2013

## WINEMAKING

After harvest and a light pressing, the juice is transferred into stainless steel tanks that are temperature controlled at 70 degrees Fahrenheit. The juice is kept in the tanks where malolactic fermentation to take place. The richness of the wine is derived from the quality of the fruit as opposed to wood contact.

## TASTING NOTES

The wine has a rich, ruby color with spicy aromas. It is medium-bodied with good structure, soft tannins and a delicate finish.

Smell: Cherry, Blueberry, Blackberry, Pepper Anise.

Taste: Ripe Cherries, Cranberry, Pepper, Hint of smoke.

## OVERALL IMPRESSION

If you are looking to add a little spice to your life, this is the ticket. Great for the deck or Dining room.

## FOOD PAIRING

Burgers and BBQ

COUNTRY: PRODUCT OF FRANCE

OAK: NO

STAINLESS STEEL: 100%

VARIETAL: 60% SYRAH & 40% GRENACHE

PH: 3.65

T.A.: 3.47 G/L

ALCOHOL: 13.22%

TANK AGING: 100% STAINLESS STEEL  
FOR 11 MONTHS

APPELLATION: LANGUEDOC ROUSSILLON /  
PAYS D'OC