



SANSSOUCI 2021 “Le Rouge” Red Blend

**A fleshy, full-bodied red blend with excellent depth and flavor —
an delicious value for everyday enjoyment.**

Le Rouge is a classic blend of Syrah and Grenache from the Languedoc region in southwest France. It shows the lush red fruits and floral character that are typical of Grenache, together with the brambly blackberry and dark fruits of Syrah. The wine is concentrated and plush on the palate, with juicy persistence. The Syrah is from vines planted on hillsides in three areas: the deep alluvial soils of the Nîmes region, near the Rhône Valley; the heavy limestone soils of the Béziers plain; and the lighter limestone soils of the Aude Valley. The Grenache is from two sites: a mid-slope site in the Pézenas area northwest of Béziers; and a calcareous site in Minervois.

ABOUT SANSSOUCI

The French expression *sans-souci* means “without a care.” It is also the name of Frederick the Great’s famous royal palace in Potsdam, Germany, where Ernst Loosen’s forebear, Peter Joseph Lenné, had his greatest triumph as a landscape architect. It was great-great-uncle Peter’s sense of beauty, elegance and grace that inspired Ernst to cultivate Sanssouci — a selection of deliciously carefree wines from the south of France.

Sanssouci wines are produced by Laurent Delaunay at his Abbots & Delaunay winery in the Languedoc region, near Carcassonne. Ernst Loosen started working with Laurent over a decade ago to produce affordable, high-quality red wines that he could import to the German market. Centrally located in the Aude valley, between the appellations of Corbières, Minervois, Faugères and Limoux, Laurent has extensive fruit sources throughout the region.

TECHNICAL INFO

Grape Variety: 85% Syrah, 15% Grenache

Appellation: Pays d’Oc, France

Vineyard Sources: **Syrah** – Nîmes region (near the Rhône), Béziers plain and Aude Valley;
Grenache – Pézenas area (near Béziers) and Minervois.

Viticulture: Gobelet and Cordon de Royat training; sustainable farming (lutte raisonnée)

Yield: 40-50 hl/ha

Vinification: Long, cool maceration to extract color and aroma; fermentation concrete tanks; 30% whole-cluster fermentation; matured six months – 10% in oak barrels

Alcohol: 13.5%

UPC: 810404020487

NUTRITION INFO

Calories: 115 per serving (5 oz.)

Carbohydrate & Sugar: 0.7 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan