

ADIMANT
BY LYV



A unique, Oscar-winning bottle to reveal all the richness, diversity and personality of the Languedoc terroirs. ADIMANT by LYV invites you to live in the present moment, to share new and uncomplicated tasting experiences and to reveal yourself in all your facets.

APPELLATION •

IGP Saint Guilhem Le Désert

GRAPE VARIETIES • Rigorous selection mainly of Grenache and Merlot

ORIGIN • Our partner for more than 20 years, located in Montpeyroux in the foothills of the Cévennes. A major vineyard selection programme has made it possible for the wine-grower to perfect the symbiosis between the selected grape varieties and the terroir.

*Available
75 cl*



Iain Manson

Master of Wine



VINIFICATION •

Thermovinification at 22°C and fermentation at 28°C with gentle extraction in order to obtain round tannins.

TASTING NOTES • Beautiful deep ruby color. Nose of small red and black fruits revealing spicy notes (cloves). The mouth is fleshy with silky tannins on fruity aromas.

FOOD PAIRINGS • Serve between 14°C and 16°C, with an olive chicken tagine, a coral lentil Dahl with Indian accents or a sheep's cheese.