



What?

Name: Juste un Doigt

Appellation: Vin de France

Color: red

How?

Grape varieties: 50 % Cinsault, 40% Grenache, 10% Syrah

Vines: 3-15 years

Yield: 35 hl/ha

Farming: certified Organic (FR-BIO-15).

Winemaking: gentle cold extraction, short maceration
5 months ageing in tank.

No added sulphites.

How much?

Alcohol content: 13% alc./vol.

Format: 750 ml bottles

Average annual production: 3,000 bottles

Cellaring potential: best enjoyed in the vintage year after

Serving temperature: 10°C-12°C



The winemaker's comment

- A pure cherry-juice vibe: juicy, glouglou, easy-going and irresistibly fresh.

I'd been dreaming of this for years. This is a wine that you can drink any day: no additives, just fermented grape juice, nothing else.

Food Pairing

- Perfect for 'apéro', alongside Corsican charcuterie.

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