



# Ampo Cielo

AOP Malepère 2024

750 ml - ALC. 14 % BY VOL.

Ampo Cielo, meaning “Grand Sky”, is the name given to a workers’ garden located along La Tannerie. This shared growing space is tended by the people who work at La Sapinière, offering them the pleasure of harvesting fresh, local and seasonal fruit and vegetables. Like this communal garden, Ampo Cielo is an open-hearted and generous wine.

Born from the blend of three grape varieties, this cuvée reflects the fruit of patient work and an intimate bond between the vine and those who cultivate it. The result is a bright cherry-red wine—fresh, indulgent and resolutely approachable, made to be enjoyed by all.



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## Grape Varieties

40 % Merlot, 30 % Cabernet Franc, 30 % Grenache

## Winemaking

Full destemming preserves the sincerity of the fruit. Maceration, lasting 15 to 25 days depending on the grape varieties, is carried out with precision. Fermented between 23 and 28°C, the must is worked daily through punch-downs and rack-and-returns, revealing the finesse and vitality of each variety.

## Aging

An eight-month aging in concrete tanks gives Ampo Cielo an enveloping texture and subtle maturity, while remaining true to the original expression of the terroir.

## Tasting Notes

A fruit-driven wine with a bright cherry-red colour, Ampo Cielo charms with its expressive nose of crunchy red fruits, led by blackcurrant and sour cherry.

On the palate, it is generous and indulgent, marked by juicy freshness and a silky tannin texture that extends gracefully into a balanced, persistent finish.

Recommended serving temperature: 15–18°C

## Food Pairing

Ampo Cielo pairs perfectly with a rack of lamb with Provençal herbs, served alongside Pays de Sault potatoes.

For an unexpected sweet touch, enjoy it with oreillettes from Lagrasse, whose light, crispy texture enhances the finesse of the cuvée.