

TOQUES ET CLOCHERS

OCCURSUS

AOC LIMOUX

In Latin, « Occursus » means « meeting ». A meeting between highly expressive grape varieties such as Syrah and Grenache, and other varieties, which have been introduced into our best plots over the last twenty years and more.

■ TERROIR

Clay-limestone soil.

■ GRAPES VARIETIES

Merlot, Syrah, Grenache, Cabernet-Sauvignon, Cabernet Franc, Malbec

■ VINIFICATION AND MATURING

The harvest is selected by hand to ensure that the quality of the grapes is preserved. Then follows a long period of maceration and maturing in oak barrels for 12 to 18 months to produce a great red wine that already has a very refined structure.

■ TASTING NOTES

The wine has a ruby robe of beautiful intensity with nuances of violet and mauve. The first nose reveals aromas of cherry and black fruit. Then smoky notes emerge and blend harmoniously with roasted aromas, such as coffee and cigar box, nicely set off by vanilla and spice aromas. The mouth is complex, round and structured, presenting spicy notes, with fine tannins and a beautiful length in the mouth.

■ SERVING SUGGESTIONS

Recommended at 16-17°C. A wine to be appreciated with grilled red meat with sauce, with game or strong cheeses.

■ ALCOHOLIC DEGREE

14% vol.



SIEUR D'ARQUES
Limoux - France

* Sud de France

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