



VIGNERONS
CATALANS



The actual presentation may differ from the photo

ROUGE SANS

No added sulphites

Côtes du Roussillon - Red
Appellation d'Origine Protégée

Soil types:

The grapes for this wine grow in vineyards along the Roussillon plain which stretches over rolling hills and broad clay-limestone terraces covered with schist pebbles.

Varietal range:

Syrah, Grenache noir, Carignan

Winemaking:

The vineyards are carefully selected by yield, health and stage of ripeness by tasting the fruit. Harvested by hand, the crop is brought to the winery in small tippers to avoid crushing the fruit. The Syrah, Grenache and Carignan grapes are destemmed, crushed, macerated for differing lengths of time depending on extraction levels and fermented separately.

Ageing:

In tanks for 3 months.

Tasting notes:

Beautiful garnet hue with dark purple tints. Powerful, aromatic nose revealing notes of blackberry, raspberry, blackcurrant and garrigue herb scents.

The palate is supple, ample and rounded with a backbone of silky tannins. The finish is extremely elegant and reveals wonderfully concentrated aromas of spice and liquorice.

Cellaring potential:

Already drinking well but will keep very well for another year or two.

Food pairings:

This wine will blow your tastebuds away when served with thyme-flavoured lamb cutlets, stuffed tomatoes, thinly sliced duck, lamb shanks or a platter of semi-mature cheeses.

Serving temperature: Serve between 14 and 16°C