



Photo Non Contractual

CHÂTEAU PONTEILLA

**A.O.P. Côtes du Roussillon
Red Wine**

Soil:

Chateau Ponteilla covers around thirty hectares in Aspres, between Mont Canigou and the Mediterranean. The Syrah and Grenache noir vines surround the Chateau, growing on rolled pebbles with plenty of sunshine and enjoying the temperate and mild Aspres micro climate.

Grape varieties:

Syrah, Grenache noir.

Production method:

The bunches are picked early in the morning to preserve their freshness. The grapes are picked then delicately pressed in an oxygen-free environment. The musts are then left to settle before fermentation at low temperature.

Ageing:

In full vats for a few months. Bottled young to retain all its fresh aromas.

Description:

Pale pink colour with salmon pink tints. The delicate and fragrant bouquet reveals notes of pomegranate, redcurrant and pink grapefruit. The palate is of tasty fruit with a pleasant tangy freshness and a mineral finish.

Storing:

It should be served young to fully appreciate its flavour. Drink within 2 years.

Serving suggestion:

Enjoy with a seafood risotto, prawn and citrus salad or a grilled tuna steak. The wine is also excellent with Mediterranean and Asian food.

Serving temperature: Serve between 8 and 10°C.