



VIGNERONS
CATALANS



Photo Non Contractual

ÄCTÄ SANCTORUM

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

Soil:

The grapes in this wine are grown on old plots planted in Agly in the north of the Eastern Pyrenees. The soils contain extremely high quality brown schists. The vines grow on arid, low hillsides and enjoy ideal sun and wind exposure.

Grape varieties:

70% Syrah, 30% Grenache Noir

Production method:

Top quality plots are carefully selected for this cuvée and are picked at perfect ripeness. The grapes are tasted to assess the ripeness. The different grape varieties are processed separately. When they arrive at the cellars, the Grenache and Syrah grapes are destemmed and crushed for traditional maceration. The juices are extracted by gentle and regular pumping over.

Ageing:

The wine is aged in new casks for 9 months.

Description:

Deep garnet red with purple tints. A complex, intense bouquet with notes of jammy dark berries, marshmallow, mocha and sweet spices. Full and creamy on the palate, celebrating all the power and finesse of the Agly terroir. This wine has velvety tannins and a lovely fullness, the perfect combination of freshness and maturity.

Storing:

A great wine for laying down, it can be enjoyed today but will age perfectly for 6 to 8 years in your cellar.

Serving suggestion:

This grand cuvée is the ideal partner for your gourmet meat-based meals. A few suggestions: game, rabbit with prunes, lamb shoulder with spices, Peking duck...

Serving temperature: Serve between 16 and 18°C, ideally in a carafe.

Acta Sanctorum, meaning Act of the Saints is the fruit of meticulous and passionate work by a group of Roussillon wine-makers motivated by the desire to create wines of character that are emblematic of their expertise