



VIGNERONS
CATALANS



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 microclimate.

Grape varieties:

Syrah, Grenache noir.

Production method:

Long maceration of the destemmed and crushed Syrah and Grenache noir grapes.

Ageing:

In full vats for a few months.

Description:

Pretty garnet colour with purple tints. The intense and infinitely elegant bouquet reveals notes of cherry, blackberry and sweet spices. The palate is rich and creamy with rounded tannins and accompanied by a remarkable flavour of fruit.

Storing:

Drink within 4 years.

Serving suggestion:

Enjoy served with lamb cutlets with thyme, rump of beef with morels, game stew or strong cheeses.

Serving temperature: Serve between 14 and 16°C.