



Photo Non Contractual

# LE VIGNERON CATALAN

I.G.P. Côtes Catalanes  
Red Wine

**Soil:**

From a selection of the best vineyards located in the Pyrénées-Orientales in the south of France. Soils are Gneiss, granit and clapey-gravelly.

**Grape varieties:**

**50% Carignan, 40% Grenache Noir, 10% Merlot.**

**Production method:**

Traditional vinification of the harvest. 20% is made through carbonic maceration. 6 to 8 days vatting in order to obtain fruity wine with smooth tanins.

**Ageing:**

A few months in vat before bottling.

**Description:**

Ruby red colour. Clear and clean nose with fruity aromas. Supple on the palate with soft tanins. Easy to drink.

**Storing:**

The Vigneron Catalan should be drunk young, to take advantage of it's young and fresh aromas. Can be aged 1 to 2 years.

**Serving suggestion:**

Best served with grilled meat and smooth non fermented cheese.

**Serving temperature:** Serve at around 14°C.