



VIGNERONS  
CATALANS

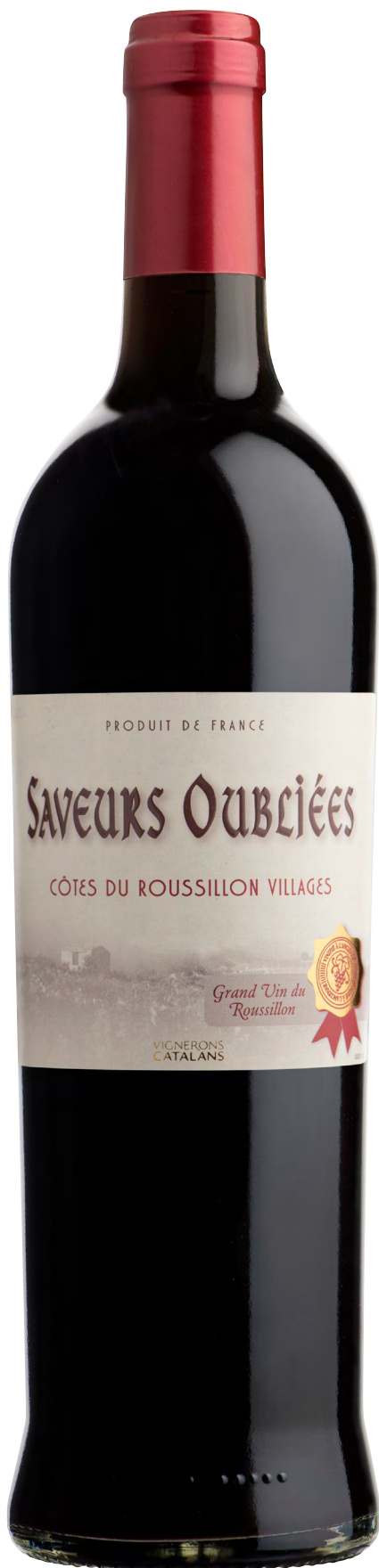


Photo Non Contractual

## SAVEURS OUBLIÉES

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

**Soil:**

Selection of the schistous soils of Rasiguères and Montner.

**Grape varieties:**

**55% Vieux carignan, 30% Syrah, 15% Grenache noir**

**Production method:**

«Vinification à l'ancienne» or carbonic maceration for Carignan. The others have a classical maceration after a destalking and crushing of the grapes.

**Ageing:**

Traditionnal maturing in vats.

**Description:**

Dark red robe turning to garnet red after a few years. The nose has intense aromas and lovely hints of ripened fruits as well as black berries. In the mouth, it is fullbodied, intense and powerful.

**Storing:**

Drinking now or within a year to drink it at its peak.

**Serving suggestion:**

To be served with French «Charcuterie» red meat and soft cheese.

**Serving temperature:** Serve at around 16°C.