



VIGNERONS  
CATALANS



*Pictures may differ from actual products*

## DOMAINE LA SOULANE

**El Serrat**  
**Red Côtes du Roussillon**  
**Appellation d'Origine Protégée**

### Soil types

Domaine la Soulane is located on a mountain plateau between Tarérach, Rodès and Vinça in Roussillon.

The estate's vineyards thrive on south-facing hillside sites where the quartz and granite sand soils bask in extensive sunshine.

The cool weather in this mountain setting imparts balance and elegance to all the wines in the Domaine la Soulane range.

### Varietal range

**Syrah, Grenache noir.**

### Winemaking

The grapes are harvested when fully ripe. The Syrah and Grenache noir undergo pre-fermentation cold soaking for 48 hours to promote development of fresh, fruity aromas. Fermentation occurs at 25°C for between 10 and 20 days depending on the grape variety.

### Ageing

In tanks before being bottled early so that it fully retains aromatic freshness.

### Tasting notes

Beautiful garnet tinged with dark purple. Charming nose revealing an intense bouquet of sour cherry, blackberry, blueberry, spices and garrigue aromas.

This wealth of aroma recurs on the palate which is ample and dense with lots of volume and good structure imparted by velvety tannins and freshness on the finish.

### Cellaring capacity

Will age for up to 4 years.

### Food pairings

Enjoy with duckling with cherries, grilled duck breast, braised veal with herbs, veal paupiettes, thick-cut steak in a mushroom sauce and medium-mature cheeses.

**Serving temperature:** Serve at between 14 and 16°C