



# CANIGOU

## LA FLAMA DEL CANIGÓ

**A.O.P. Côtes du Roussillon Villages**

**Soil type:**

The vines for this wine are grown in long-standing vineyard plots in the Agly area, in the north of the Pyrenees-Orientales department. They are planted on brown schist hillsides that bask in sunshine and enjoy wind exposure that is conducive to growing vines.

**Varietal range:**

**Syrah, Grenache Noir**

**Winemaking:**

The vineyards are carefully selected according to their yields, their health and ripeness based on tastings of the berries. Syrah and Grenache are vinified separately, destemmed, crushed then macerated for various lengths of time depending on extraction levels.

**Ageing:**

50% in tanks and 50% in oak for 10 months.

**Tasting notes:**

Deep garnet tinged with dark purple. Complex nose driven by jammy black berry fruits, sweet spices, garrigue and liquorice. A mouth-filling, generous attack offers up silky tannins along with remarkable aromatic complexity. The exceptionally long finish reveals spice and toast notes.

**Cellaring potential:**

This wine is already drinking well but will mature perfectly for 5 to 8 years in your cellar.

**Food pairings:**

This superlative wine is a match for the most elaborate foods – rabbit with prunes, pink veal from the Pyrenees with morel mushrooms, spice-crusted leg of lamb, duck breast with a red fruit sauce and a T-bone steak with pan-fried porcini mushrooms. It also makes the ideal companion for platters of characterful cheeses. Try with a mature Reblochon or a vacherin.

Serving temperature: Serve at between 16 and 18°C.

*Item may differ from photograph*