



# CANIGOU LES CORTALET'S

I.G.P. Côtes Catalanes

**Soil type:**

Grapes for this wine come from a selection of the finest Roussillon vineyards grown on clay-limestone, claygravel and granite sand soils.

**Varietal range:**

**Syrah, Grenache**

**Winemaking:**

Selected grapes are harvested in the morning to retain freshness. They are drained and delicately pressed in an oxygen-free environment. The must then undergoes cold static settling followed by alcoholic fermentation at low temperatures.

**Ageing:**

In tanks. Bottling takes place the year after the harvest to preserve bouquet.

**Tasting notes:**

Deeply-coloured with a garnet tinge and dark purple highlights. The nose is refined and honest with notes of strawberry and white pepper. The attack is supple and fat followed by soft tannins and smoothness.

**Storage capacity:**

This wine should be drunk young for full aromatic enjoyment.

**Food pairings:**

This light red wine makes the perfect partner for everyday meals, cold meats, pizzas, pasta Bolognese and red meats.

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

♥ Ultimate pairing choice: Grilled rib steak in a pepper sauce.

*Item may differ from photograph*