



DOMAINE DES OLIVIERS

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

Soil:

Domaine des Oliviers is situated in Vinça, along the Têt valley in Roussillon. It is set on a high altitude plateau planted to olive groves in the foothills of Mount Canigou, the sacred mountain of the Catalan people.

The vineyards stretch over 6 hectares and enjoy outstanding soils providing all the prerequisites for producing flavoursome, aromatic wines. The owner, François Maurell, has planted all his vineyards on soils formed of granitic sand and quartz where the sun shines all year round.

Grape varieties:

Carignan, Grenache noir

Production method:

The grapes are harvested when fully ripe. Whole berry fermentation is used for all of the Carignan grapes. The Grenache undergo pre-fermentation cold soaking for 48 hours to promote development of fresh, fruity aromas. The rest is fermented traditionally using gentle daily pumping over. Fermentation occurs at 25°C for 10 to 20 days depending on the varietal.

Ageing:

In tanks before being bottled early to preserve aromatic freshness.

Description:

Beautiful, brilliant garnet hue with crimson tints.

Elegant, fresh nose releasing aromas of ripe cherry, raspberry and blueberry, along with spice and garrigue.

Full, round, generous palate with a backbone of silky tannins, capped off with savoury freshness on the finish.

Storing:

Should be kept for no more than two years for full enjoyment.

Serving suggestion:

This wine will enhance all types of red meat, barbecues, stews and casseroles. It also makes a marvellous partner for roast quail, thinly sliced strips of duck, herb-flavoured roast chicken, rabbit with mustard and all mild cheeses.

Serving temperature: Serve between 14 and 16°C.