



VIGNERONS
CATALANS



CASA SAINT PIERRE

I.G.P. Côtes Catalanes - Carignan
Red

Soil types:

This wine is grown on pebble, schist and stony alluvium soils. The vineyards are located in the Languedoc-Roussillon plains and on a few hillside sites inland.

Varietal range:

CARIGNAN NOIR 100%

Winemaking:

The grapes are harvested at peak ripeness.

The Carignan undergoes cold pre-fermentation soaking for 48 hours to promote development of fresh, fruity aromas.

Fermentation lasts for 10 to 20 days at 25°C.

Ageing:

In tanks before being bottled early to preserve aromatic freshness.

Tasting notes:

Beautiful garnet with bluish highlights. The bouquet offers an explosion of fruit including black cherry, prune and blackberry. The palate is supple and fresh, boasting fine tannins and revealing spicy aromas. Wonderful persistency on the finish.

Cellaring capacity:

This wine will keep for up to four years.

Food pairings:

This wine holds the promise of some savoury pairings with rib-eye steak, stuffed tomatoes, moussaka and relatively mild cheeses.

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

Product appearance may differ from the photo.