



VIGNERONS  
CATALANS



## ENTRE COPAINS

I.G.P. Côtes Catalanes  
Red Wine

### Soil:

The grapes for this wine are sourced from vineyards located in the heart of Roussillon, stretching over wide, clay-limestone and stony terraces.

### Grape varieties:

**Grenache noir, Carignan.**

### Production method:

The grapes are harvested at optimum ripeness then destemmed and crushed before undergoing traditional maceration at moderate temperatures with regular pumping over.

### Ageing:

The wines are aged in tanks for a few months before early bottling to ensure bouquet is fully preserved.

### Description:

The intense, powerful nose shows seductive aromas of black fruits, violet and black pepper. The palate is full and balanced with closely-integrated tannins. It shows impeccable harmony.

### Storing:

Drink within 18 months to fully enjoy its array of fresh, fruity aromas.

### Serving suggestion:

A refined, fleshy red pairing with grilled duck breasts, thyme-flavoured lamb chops, steak with a pepper sauce and flavoursome cheeses.

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

Photo Non Contractual