



LESQUERDE RACINE

A.O.P. Côtes du Roussillon Villages Lesquerde Red Wine

Soil:

The vineyard is on a granite plateau at 350m altitude on soils favourable for top quality grapes in Lesquerde.

Grape varieties:

Syrah, Carignan, Grenache noir.

Production method:

Carbonic maceration for the Carignan, traditional vinification with crushed, destemmed grapes for Syrah and Grenache.

Ageing:

In vats for a few months.

Description:

The wine is a dark garnet colour with purplish tints. The intense bouquet of red and dark berries also reveals complex notes of black olives and sweet spices with a touch of minerals. The straightforward and fruity flavour opens up on elegant tannins. The fruity finish is complemented by good length and a hint of minerals.

Storing:

Can be served today but will enjoy 2 to 3 years laying down.

Serving suggestion:

Serve with a cured meat platter, barbecues, jugged meats, daubes and soft and blue cheeses.

Serving temperature: Best served between 16 and 18°C