



TAUTAVEL

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

Soil:

Located in the North of Roussillon, only the best terroirs of chalk and limestone are selected for this «Cru»

Grape varieties:

Carignan, Syrah, Grenache Noir.

Production method:

Carbonic maceration for Carignan. The other grapes have a long classic maceration after destemming and crushing.

Ageing:

Traditionnal maturing in vats.

Description:

Dark robe turning to garnet red after a few years. The nose has intense aromas and lovely hints of ripened fruits and spicees. In the mouth, it is powerful with matured tannins long and fruity.

Storing:

Drinking now or within 3 years of purchase.

Serving suggestion:

Red meats game, and strong cheese.

Serving temperature: Serve at 16 to 18°C.