



The actual presentation may differ from the photo

SIGNATURE

A.O.P. Côtes du Roussillon Villages Tautavel Red

Soil types:

The vineyards for this wine are located in the village of Tautavel, in the Agly Valley. The cradle of humanity, Tautavel is also one of the capitals of prehistoric civilisation and home to its famous ancestor: Tautavel Man.

The Tautavel Valley is characterised by its limestone-dominant soils and some areas of marly-schist.

Varietal range:

Syrah, Grenache noir, Carignan

Winemaking:

The grapes are picked by hand at peak ripeness.

Syrah and Grenache noir are fermented traditionally.

Extraction occurs at low temperatures using gentle, regular pumping-over.

Ageing:

This wine is matured in tanks for a few months to balance out the palate beautifully.

Tasting notes:

Beautiful deep garnet with bluish highlights.

The powerful, complex nose reveals scents of cherry, pepper, olive paste and eucalyptus.

The palate is rounded, velvety and imbued with wonderful freshness with a long, moreish finish.

Cellaring capacity:

Ready to drink now but can be cellared for 4 to 5 years.

Food pairings:

Enjoy with sweetbreads and morel mushrooms, rack of lamb with porcini mushrooms, duck fillet with cherries, preserved pork cheeks or a platter of mild cheeses.

Température de service : À servir entre 16 et 18°C.