



VIGNERONS
CATALANS



RAFALE

I.G.P. Pays d'Oc
Red Wine

Soil:

Cultivated on the plains and slopes of Languedoc and Roussillon in the South of France, where cold nights alternate with hot days.

Grape varieties:

Syrah

Production method:

The grapes are picked in September at full maturity. They are destalked and then ferment for 10 days at 28°C. before being pressed. 8 à 10 jours à une température de fermentation d'environ 26°.

Ageing:

A few months in vat before bottling.

Description:

Dark ruby colour. Nose of violets and liquorice. Soft and round on the palate. A well-balanced medium-bodied wine.

Storing:

Should be drunk young, within 2 years of harvest in order to retain the best of its flavour.

Serving suggestion:

Serve with roasts, casseroles, pasta and other traditional home-cooked dishes.

Serving temperature: Drink it at cool room temperature, around 16°C..

Photo Non Contractual