

Cuvée CARIGNAN



Grape varieties blended: 100% Carignan.

Vinification and aging: Harvested by hand once the best of the grapes' ripeness has been reached, the Domaine's most ancient ground is traditionally vinified as whole bunches. The temperature is controlled and the maceration is kept short in order to retain the typicality and the fruitiness distinctive of this grape variety, symbolic of the area.

Colour: A deep and intense red with purplish glints.

Nose: A fine and intricate bouquet with flavours of citrus and spices, enhanced by a light woody touch of vanilla and cinnamon.

Palate: Mighty and distinctive, featuring firm tannins with complex aromas of liquorice, spices and vanilla. Balanced and long-lasting, the finish reveals a slight note of citrus zest and mocha.

Matching of food and wine: This tempting Carignan will be noteworthy accompanying black tapenade toasts, a béarnaise potful, a chop suey with vegetables, or even a tender veal cutlet from Aubrac.

Keeping period: 5 to 8 years.

Best served at: 16-18°C.