



CARIGNAN EN FAMILLE Red

IGP Côtes Catalanes 2018

75cl / 150 cl

Grape Varieties : Carignan 100 %, old vines From 50 to 60 years old.

Terroirs : Our three terroirs of Tautavel, Maury and Saint Paul express themselves in this vintage through the diversity of their soil – shale, clayey limestone or black schists.

Vinification : The harvest is carried out by hand with the use of shallow crates; grapes are sorted in the vineyard. A carbonic maceration is carried out on the Carignan during 12 days at 28 °C.

Ageing : In stainless steel vats during 6 months. treatment : fined before bottling.

Storage : To be drunk within 24 months to enjoy its freshness.

Tasting Notes : very dense dark red colour. Intense nose of red fruits and pepper. The mouth has a gentle attack, Filled with red fruits and soft tannins. A fruity and fresh wine to drink now with charcuterie and grilled meat. to serve from 13 to 15°C.

Packaging : Bordeaux Evolution bottle, natural cork, box of 6 bottles.

FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT

maury@closdesvinsdamour.fr - www.closdesvinsdamour.fr

**Bureau – Office : 38 AVENUE DE GRANDE BRETAGNE – F. 66000 PERPIGNAN
T. 0033 468 346 387 – F. 0033 468 349 707 – GSM. 0033 614 351 889**

Cave – Cellar : 3, ROUTE DE LESQUERDE, F. 66460 MAURY