

Fiche Technique

« Cuvée 100 % Carignan » Vieilles vignes



Vin de France

Vintage : 2017

Grape varieties : Carignan
100%

Degré : 13,5 % of alcohol



Vinification : manual harvest, traditional vinification in grappe

Aged : 9 month in barrels

Laying down : 5 years

Tasting : purple shimmering robe, red fruit nose, round and smooth tanins with red fruit notes in meuth

Alliance gastronomic: game meat, barbecue, roasted meat and cheese.

Serve at room temperature (18-19°C) and open at least 1 hour in advance.

DOMAINE FONTANILLE HAUT

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