



Fiche Technique

« Carthagène »



Vin de liqueur

Vintage : 2016

Grape variety : Carignan 100%

Degré : 16 % of alcohol

Vinification : manual harvest

Grape juice is with drawn by bleeding method from vats and brandy is added to it. This blend is laying down for 6 to 12 months in a tank before being put in bottles.

Laying down : 5 à 10 years

Tasting : intense robe, ripe fruits nose, round tannins with fruity brandy notes in mouth

Alliance gastronomic : aperitives and deserts

Advice : sere between 4° ans 16° C
serve lightly chilled"

DOMAINE FONTANILLE HAUT

Joan Fournil - Fontanille Haut -11800 Laure Minervoies

06 78 74 18 65 - joan.fournil@gmail.com

www.domainefontanillehaut.com