



CARTAGÈNE 50cl



APPELLATION : Liquor wine – category : Mistelle (fortified wine)



GRAPE VARIETY : Piquepoul Blanc



TERROIR : Homogeneous Limestone soils exposed to the sea.



VINIFICATION AND AGEING : Mechanical harvesting, the grapes are pressed immediately then the best juices are filtered and fortified with grape spirit AOP Picpoul de Pinet. After a few months ageing, the wine is bottled on the estate.



TASTING :

COLOUR : Beautiful amber colour with impressive tearing.

NOSE : Warm, complex and harmonious with spily and honey notes and aromas of fig.

PALATE : Very expressive aromatica, a fine balance between notes of honey and dried fruits.



PAIRINGS : This Cartagène will be a perfect match with a chocolate cake or a cake with candied orange.



OENOLOGIST'S TIP : Serve chilled (8-10°C).

A perfect balance between its sweetness and richness of alcohol.