

CHATEAU CAZALIS DE FONDOUCE RED



APPELLATION : AOP Languedoc



GRAPE VARIETY : Syrah, Grenache Noir



TERROIR : Stony Limestone Clay soils.



VINIFICATION AND AGEING : Grapes are sourced from a selection of the best plots from Château Cazalis de Fondouce. They are harvested at full maturity by the end of September. The alcoholic fermentation in concrete vats lasts fifteen days. Only the free run wines are kept. Filtration and preparation of the wines prior to bottling at the domain.



TASTING :

COLOUR : Intense garnet.

NOSE : The nose exudes complex black fruit aromas and garrigues notes. Slightly spicy notes complete this harmonious well-balanced vintage.

PALATE : The perfect balance between fruity aromas and harmonious tannins gives a specific character to this wine marked by its terroir. The finish is long and elegant on black olives notes



PAIRINGS : This wine marked by the Languedoc winegrowing tradition will accompany with a variety of grilled red meats, meats in a sauce, game and strong cheese.



OENOLOGIST'S TIP : For a full and fruity expression do decant this wine 2 hours before serving.

