



EXTRAIT ROUGE



APPELLATION : IGP Pays d'Oc Rouge



GRAPE VARIETY : Marselan



TERROIR : Limestone Clay soils on the hillsides of Cournonterral and Villeveyrac.



VINIFICATION AND AGEING :

Plot selection, grapes are harvested at full ripeness. Traditional vinification in concrete vats, aged at length in contact with "marc". Aged for 12 months in contact with wood. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOUR : Black cherry with intense purple highlights.

NOSE : Intense and powerful with moka and vanilla aromas.

PALATE : Very opulente in the mouth with black fruit jamy flavours. Has a strong vanilla finish.



PAIRINGS :

It will be a perfect match with a roasted guinea fowl, red meats, game in a sauce or goat cheese.



OENOLOGIST'S TIP :

This wine will fully express its fruity character if you decant it 2 hours before serving.