



OTONIS ROUGE



APPELLATION : AOP Minervois



GRAPE VARIETY : Syrah, Grenache



TERROIR : Clay-Gravel Soil



VINIFICATION AND AGEING :

Machine harvested, cold maceration for four days before fermentation, then fermented in concrete vats for one month. Fermented on its lees.



TASTING :

COLOUR : Alluring crimson red colour with purple highlights.

NOSE : A rich and concentrated bouquet with small red fruit aromas and delicate floral notes, such as violets.

PALATE : Supple and full-bodied on the palate. A wine with well-blended tannins with great finesse. Has a generous and fruity finish.



PAIRINGS :

Goes very well with braised meats, duck breast, « charcuteries » and game on a spit.



OENOLOGIST'S TIP :

This wine reflects the elegance and finesse of its terroir. True to the typicity of an AOP Minervois. Serving temperature 16°C