

# Vin de Pays Red



**Denomination :** Vin de Pays Red  
**Vintage :** 2006  
**Content :** 5l, 10l

**Composition :** Carignan, Grenache, Syrah  
**Soil :** Clay-limestone, clay-silty  
**Vineyard :** Young vines, Royat cordon pruning, grass coverage, no use of pesticides  
**Yield :** Limited at 60 hectolitres/hectare  
**Harvest:** Partly by hand

## **Organoleptic properties :**

**Colour :** Beautiful garnet-red  
**Nose :** Animal, with delicate spicy aroma  
**Palate :** Straightforward, light tannin, pleasant light acidity

## **Our service advices :**

- Service temperature : ca. 16°C
- Drinking perfectly now
- Cellaring : 2 to 3 years
- Food and wine pairing : Excellent to the local French cuisine : beef and lamb, poultry, mushrooms, mild cheese...

**Vinification :** under daily temperature control and measure of density

Destemming and crushing

Yeasting

Alcoholic fermentation

Daily pumping-overs

Pressing and blending of free-run juice and press juice

Malolactic fermentation

Racking

Earth filtration by oenologist within winter

Sterile filtration and bag-in-box filling according to demand