

Servicing Star Markets Locally















A gorgeous gleaming garnet red. Powerful but well balanced on the nose with black fruit such as blackcurrant but also yellow plum and a box of spices such as dill and coriander and richer notes of cinnamon and laurel. In the mouth the tannins are fine and melting, with an expression that is typical of our Roussillon ... blackcurrant, blackberry, cherry jam and fig, garrigue, spices, black pepper, liquorice and toasted notes. An incredible aromatic complexity that is a fine representation of the best this terroir has to offer.

Terroir:

Côtes du Roussillon Villages is an appellation for dry red wines from the Roussillon wine region of southern France. The title covers an area in the hillier northern third of Roussillon, immediately south of the Languedoc appellations Fitou and Corbières. The vineyards located at 60% sandstone, 40% clay-limestone soils.

Vinification:

Grapes are hand-picked, sorted and destemmed. Alcoholic fermentation at 28°C. Gentle pumping over (10 minutes a day, for 20 days). Wetting of the cap every other day. One month in tank.

Ageing: Aged in concrete tank.

Varieties: Syrah 30%, Black Grenache 30%, Carignan 20%, Mourvedre 20%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for

wild duck and wild boar.



LE PETIT MIRACLE