

TERRE DE QUARANTE

2017



GRAPE VARIETIES & ALCOHOL : SYRAH 60% & GRENACHE NOIR 40% - 14.5 % VOL.

APPELLATION : AOP CÔTES DU ROUSSILLON ROUGE

VINTAGE & AWARD : 2017 - 75 CL - 150 CL
CHALLENGE MILLÉSIME BIO GOLD 2021 - DOUBLE GOLD SAKURA AWARD 2021

YIELD & SOIL : 30 HL / HA - CHALKY CLAY SOIL & RIVER PEBBLES

LABEL : ORGANIC LABEL - AB ECOCERT

VINIFICATION : CAREFULLY SELECTED BY HAND, THE GRAPPES ARE DESTEMMED AND VINIFIED IN A TRADITIONAL WAY AT CONTROLLED TEMPERATURE. SYRAH AND GRENACHE NOIR ARE VINIFIED SEPARATELY BEFORE BEING BLENDED. ALCOHOLIC FERMENTATION TAKES PLACE IN VATS, THEN THE WINE IS AGED IN OAK BARRELS FOR 12 MONTHS. TARTARIC STABILIZATION, THEN FILTRATION THROUGH A TANGENTIAL FILTER BEFORE BOTTLING.

EYE : DARK RED COLOR, LIMPID AND BRILLIANT

NOSE : BLACK FRUITS (BLACKCURRANT, BLUEBERRY) AND SPICES, SUCH AS PEPPER, CINNAMON AND VANILLA

MOUTH : SHARP AND POWERFUL ATTACK. THEN THE FINESSE AND ROUNDNESS UNFURLS IN THE MOUTH ON A LONG, SILKY AND FRESH FINISH.

FOOD & WINE PAIRING - THIS WINE WILL BE THE ELEGANT AND IDEAL COMPANION OF AN OVEN ROASTED CAPON, A RACK OF LAMB OR A BEAUTIFUL RIB STEAK.

SERVICE TEMPERATURE 14-15 °C.
EXCELLENT AGING POTENTIAL : IF STORED PROPERLY, IT CAN BE KEPT UP TO 10 YEARS.

AVAILABLE IN MAGNUM

