



## CUVÉE PRESTIGE AOP RED MINERVOIS



# CHÂTEAU DU DONJON

— GRANDS VINS DU LANGUEDOC —

- GRAPE VARIETIES :** 70 % Syrah.  
30 % Grenache Noir.  
A careful selection of the best of the vintage are blended to make this wine.
- TERROIR :** Gravel terraces from la Clamoux river and clay-limestone slopes.
- CLIMATE :** Mediterranean, hot and dry with oceanic influences.
- CULTIVATION :** Traditional working of the soil. Sustainable agriculture «Vitealys'» certified by an independent organization. Vineyard certified in High Environmental Value
- VINIFICATION :** Traditional vinification, with long maceration.  
Strict temperature control.  
De-stemming in the vineyard immediately after harvest.  
Twelve months in oak "bordelaises" barrels for the Syrah. Twelve months vat aging for the Grenache.
- TASTING NOTE :** Dark ruby colour. Complex on the nose, notes of toasted vanilla, ripe fruit with a hint of prune and black cherry.  
Rich and highly concentrated with great structure and a long finish. The oak has rounded the tannins, and the flavours have married well, offering both warmth and complexity.
- FOOD PAIRINGS :** A wine to accompany the finest meals and regional dishes such as: game, leg of lamb, meats with a sauce, stews and cheeses. Ideal with rabbit fricassee with sage or a white bean cassoulet from the region of Castelnaudary.
- SERVING TEMPERATURE :** 16 - 17°C.
- AGEING POTENTIAL :** 5-15 years.
- PACKAGING :** Boxes of 6-0.75 litre bottles. 600 bottles per pallet.  
Individual wooden cases of boxes of 6 bottles - 1.5 liter bottles.

[www.chateau-du-donjon.fr](http://www.chateau-du-donjon.fr)

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