



## GRANDE TRADITION AOP RED MINERVOIS



# CHÂTEAU DU DONJON

— GRANDS VINS DU LANGUEDOC —

GRAPE VARIETIES :	60 % Grenache. 30 % Syrah. 10 % Carignan.
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.
TASTING NOTES :	A ruby red colour, with beautiful complexity of ripe red fruit and spices on the nose. The palate shows generous ripe fruit, soft tannins with great balance, and a long, aromatic finish.
FOOD PAIRINGS :	Perfect with regional cuisine such as cassoulet, meats in a sauce, as well as game and strong cheeses. Even better, try with duck with honey from the Minervois region or Languedoc guinea fowl.
SERVING TEMPERATURE :	16° - 17°C.
AGEING POTENTIAL :	5 - 10 years.
PACKAGING :	Boxes of 6 – 0.75 litre bottles. 600 bottles per pallet. Individual wooden cases or boxes of 6 - 1.5 litre bottles. Boxes of 12-0.50 litre bottles.

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

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