



LA PUJADE
AOP RED MINERVOIS



CHÂTEAU DU DONJON

— GRANDS VINS DU LANGUEDOC —

- GRAPE VARIETIES :** 80% Grenache.
20% Syrah.
- 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 «Vitealys¹» certified by an independent organization. Vineyard certified in High Environmental Value.
- VINIFICATION :** Traditional vinification with short tank fermentation.
Strict temperature control.
De-stemming in the cellar immediately after harvest.
- TASTING NOTES :** A ruby red colour, with beautiful complexity of ripe red fruit and spices on the nose. The palate is warm and honest, with great balance, and a long, aromatic finish.
- SERVING TEMPERATURE :** 16° - 18°C.
- AGEING POTENTIAL :** 5 - 10 years.
- PACKAGING :** Lot numbered bottles.
Boxes of 6 – 0.75 litre bottles. 600 bottles per pallet.

www.chateau-du-donjon.fr

Caroline & Jean PANIS Vignerons
Château du Donjon - 11600 Bagnoles (France)
email : jean.panis@wanadoo.fr
Tel : +33 4 68 77 18 33

