



L'AUTRE
AOP RED CABARDES



L'AUTRE
Donjon

- GRAPE VARIETIES :** 40% Merlot.
40% Syrah.
20% Grenache Noir.
- TERROIR :** Clay-limestone slopes that become very dry during the summer.
- CLIMATE :** Mediterranean, hot and dry with oceanic influences.
- VINIFICATION :** Traditional working of the soil. Sustainable agriculture «Vitealys¹» certified by an independent organization. Vineyard certified in High Environmental Value.
- CULTIVATION :** Low temperature traditional vinification with long tank fermentation.
Strict temperature control.
De-stemming in the vineyard immediately after harvest.
- AGEING :** 6 months minimum in tank before bottling.
- TASTING NOTES :** Red garnet colour with violet hues. Black berry, liquorice and vanilla on the nose. Full bodied with great expression, and a long, aromatic finish.
- FOOD PAIRINGS :** A perfect match with French local produce. It will go well with red meats and grilled meats as well as those in a sauce. Ideal also with game and cheeses with character. Even better, pair with lamb with sautéed fig from the French Cathare region.
- SERVING TEMPERATURE :** 16 - 18°C.
- AGEING POTENTIAL :** 5 - 10 years.
- PACKAGING :** Boxes of 6-0.75 litre bottles. 600 bottles per pallet.
1cases individual wooden of boxes of 6 bottles - 1.5 liter bottles.

www.chateau-du-donjon.fr

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

