

RED
COTEAUX DE PEYRIAC IGP



Le
Petit Coup

- GRAPE VARIETIES : 50% Merlot
25% Grenache.
25% Carignan.
- TERROIR : Gravel terraces from la Clamoux river and clay-limestone slopes.
- CLIMATE : Mediterranean, hot and dry with oceanic influences.
- VINIFICATION : Traditional working of the soil. Sustainable agriculture «Vitealys'» certified by an independent organization. Vineyard certified in High Environmental Value.
- CULTIVATION: Traditional vinification. Short maceration.
Strict temperature control.
De-stemming in the vineyard immediately after harvest.
- TASTING NOTE : A beautiful ruby red colour with bright hues.
The nose offers delicate aromas dominated with succulent red fruit.
A balanced and round mouth gives this wine a pleasant elegance.
- FOOD PAIRINGS : Pairs excellently with salads or grilled meats.
- SERVING TEMPERATURE : 16°C.
- AGEING POTENTIAL : 4 - 8 years.
- PACKAGING : Boxes of 6 – 0.75 litre bottles. 600 bottles per pallet.

www.chateau-du-donjon.fr

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