



CARIGNAN RED COTEAUX DE PEYRIAC IGP



LA GALINIÈRE

GRAPE VARIETIES : 100 % 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 : Low temperature traditional vinification with short maceration.
Strict temperature control.
De-stemming in the vineyard immediately after harvest.

TASTING NOTE : A beautiful ruby colour. Soft and spicy aromas on the nose. A balanced and round mouth gives this wine a pleasant elegance.

FOOD PAIRINGS : A perfect match for region dishes from the South of France. Will also pair well with red meats, grilled or with a sauce, as well as cheese. Even better, to accompany lamb with thyme from the Minervois and vegetable clafoutis.

AGEING POTENTIAL : 14 - 15°C.

SERVING TEMPERATURE : Best drunk young.

PACKAGING : Boxes of 6 – 0.75 litre bottles. 600 bottles per pallet.

www.chateau-du-donjon.fr

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