

# FONTAINE MIRACULEUSE

## AOC COSTIERES DE NÎMES

### Grape varieties :

80% Carignan Old vines and 20% Syrah

### Vinification and ageing process:

Harvested manually, vinified with the full grape.

Then, aged in concrete vat during 6 months.

### Cellaring potential :

4 to 5 years.

### Organoleptic description:

Deep red with a very expressive nose, hints of black fruits such as myrtle or blackberry.

On the palate the wine is full of roundness with an harmonious structure.

### Wine and food pairing :

Easy match with cooked beef or veal.

### Alcohol content :

14 % vol.

### Service temperature 16 to 18°C.

