

DOMAINE DE LOGNAC

Cuvée du Cinquantenaire

AOC COSTIÈRES DE NÎMES

Grape varieties :

25% Old Vine Carignan, 25% Mourvèdre
25% Grenache, 25% Syrah

Vinification and ageing process:

Traditional vinification with 3 weeks maceration, with regular aeration. Followed by 6 months in concrete vat before bottling.

Cellaring potential :

5 years.

Organoleptic description :

A brilliant garnet red colour. A powerful but delicate nose with rose, peony and blackberries notes.

On the palate one finds again these refreshing aromas with silky tannins.

Wine and food pairing :

Perfect with game or red meat.

Alcohol content :

15% vol.

Service temperature 16 to 18°C.

