

# Sweet Old Carignan

2011

Vin de France

## Grape varieties :

100% Carignan

## Vinification and ageing process:

Grapes are harvested when over-ripen, followed by 48 hours maceration. Low temperature fermentation until its natural stop at 14,5 %, then aged in French oaks for months.

## Cellar potential :

This wine can be stored 10 or 15 years

## Organoleptic description :

A nice deep red colour with cocoas and hazelnut hints. On the palate there are sweet tannins, red berries aromas and a nice acidity that makes this wine powerful and round.

## Wine and food pairing :

Perfect match with dark chocolate desserts, and also as an aperitif in winter.

## Alcohol content :

20 % vol.

**Service temperature 6 ° to 8 °C.**

