

# CHÂTEAU DE CAUNETTES

## AOP LANGUEDOC



### LABEL

High Environmental Value Level 3 certification



### GRAPE VARIETIES

45% Grenache, 25% Cinsault, 30% Syrah



### TERROIR

Situated in the highest vines of the estates, on the slopes of the Montagne Noire between 250 et 350m, on limestone soils exposed South. These conditions allow for optimal maturation of Mediterranean varieties.



### WINE MAKING

Picked in the early hours of the day, static settling. Fermentation at 17°C followed by stirring over 2 months.



### TASTING NOTES

Pale rose colour. Red fruit and spice on the nose. Rich, round and deep in mouth, with red fruit notes (rasberry and red current). The finale is mouth watering and persistent.



### SERVICE TEMPERATURE

12 - 14°C



### FOOD AND WINE PAIRING

Salmon and citrus confit



FAMILY ESTATE

