
Domaine de l'Estagnol red
Appellation d'Origine Contrôlée Minervois

♥ **DESCRIPTION :**

Quaternary terraces and altitude areas of The Petit Causse with chalky soil enjoying a semi-arid Mediterranean climate with wild winters.

♥ **GRAPE VARIETIES :**

60% Syrah - 40% Grenache

♥ **VINIFICATION :**

Specific parcels of Syrah and Grenache are selected. Grapes are harvested at optimum ripeness. All the grapes are destemmed. Short vinification from 5 to 6 days. Daily crushing with fermenting temperature controls. After devatting and pneumatic pressing, wines are kept in air-conditioned cellars. Bottling is done 18 months after vinification and maturing in a controlled temperature cellar at 16°C.

♥ **TASTING NOTES:**

This wine has a beautiful strong red color with ruby tints. It is displaying fruits of the forest as well as red fruits aromas. Velvety and silky in the mouth with a touch of spices on the finish.

♥ **SERVING SUGGESTIONS :**

Round and fruity, this fine wine served at room temperature will go perfectly with red meats roasted or in stews. Slightly chilled, it will go with grilled meats, brochettes and roast poultry.

Serve at 17-18°C.

