

*Pech Viel - Cuvée Jugie Vieilles Vignes -*  
**Appellation d'Origine Contrôlée Minervois**

**DESCRIPTION :**

*The Pech Viel lies at the foothills of the Montagne Noire. The soil is clay and chalk.*

**GRAPE VARIETIES :**

*60% Syrah - 30% Grenache Noir - 10% Carignan*

**VINIFICATION :**

*Carbonic maceration.*

**TASTING NOTES :**

*Very deep, sustained colour - black cherry, with purple hints. On the nose, liquorice, followed by aromas developed by a mature Syrah - violets, blackberries and ink. In the mouth, the wine has a good tannic structure - very silky tannins. A wine to be kept.*

**SERVING SUGGESTIONS :**

*Perfect with red meat, casseroles, game and other specialties from the south of France - conserves, cassoulet, etc. To be served at 18°C. This wine can be kept for 10 years.*

