
Le Prieuré de la Madeleine red
Coteaux de Peyriac Indication Géographique Protégée

♥ **GRAPE VARIETIES :**

60% Carignan - 40% Grenache

♥ **VINIFICATION :**

A manual harvest and carbonic maceration is used for the old vines. The aromatic varietals are vinified in prefermentation to extract long, blended and silky tannins so they give all their expression to the grapes.

♥ **TASTING NOTES :**

This wine presents a nice ruby colour with bright glints. The nose reveals flavours of blackcurrant and blackberry.

♥ **SERVING SUGGESTIONS :**

Goes perfectly with grilled meat, dishes in sauce and cheeses.

Serve at 18-20°C.

