



# fruité catalan

## A.O.C. Côtes du Roussillon

### Terroirs :

Plot selection on chalky, clay, schist and sandstone soils from Roussillon. Each plot follows a strict procedure concerning pruning, maximum leaf surface, maximum yield and the perfect sanitary state until harvest.

### Grape varieties:

**Syrah 60 %, Grenache Noir 25 %, Carignan 10 % et Macabeu 5 %.**

### Winemaking Process:

The syrah, the Grenache noir and the carignan are skin macerated in a rotor tank for 10 hours at 20°C. The macabeu is pressed straight away. Then after a strict cold settling, the must are fermented at low temperature with selected yeasts allowing the maximum of fruit aromas.

### Tasting:

The colour is a bright and attractive pink with blue tints. The nose is straight and full of fruit such as raspberries and gooseberries. The balance is refreshing and rich with a nice sensation of length and fruit.

### Serving suggestions:

To be served chilled at 11°C and enjoyed at any time or served with fish, salads and at barbecues.



Decanter world wine awards 2005 et 2006 : Commended



Vinalies nationales 2005 : Prix des Vinalies



Guide Hachete 2006 : 2 stars



China Wine & Spirits Competition 2008 : Silver medal



Berliner Wein Trophy 2008 : Prix d'Excellence



Guide Hachete 2009 : 2 stars



Recognised "Saveur de l'année" 2009\*

\* Monodia market research : tested by 60 consumers in september 2008 (batch n° 18 254 B2 tested) www.saveurdelannee.com



Guide Hachete 2010 : Mention, pg. 761 2008 vintage



Recognised "Saveur de l'année" 2010\*

\* Monodia market research : taste tested by a jury of 40 consumers in September-October 2009 (batch n° 19183B1 tested) www.saveurdelannee.com

