

Carignan sans sulphites Pays d'Oc

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
GUECAR	Château Guery	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Carignan	13%	No	Cork



Background

Situated in the Languedoc Roussillon region, the Guery family have owned their 40 hectares of vineyards for over 200 years. An immense respect for nature is given and the family work hard to create a perfect balance between nature and technology. Yields are monitored and biodiversity encouraged so that the wines express the typicality of their terroir. The soils for this plot of carignan is stony and clay-limestone.

Winemaking

This plot of carignan was grafted on site and the grapes are harvested from 60 year old vines. Maceration over a period of fifteen days allows the juice to reach the optimum colour, flavour and tannins needed for the wine's profile. Carbonic fermentation occurs over eight days between 22°C - 28°C with punching down to extract maximum flavour.

Tasting & Pairing

Notes of raspberry on the nose, with bright, pure red berry fruit coming through on the palate. Hints of cranberry and cherry balanced by some acidity, and a touch of licorice on the finish.

Excellent with roasted duck dishes or try with a goats cheese salad.

Sustainability & Extra Information

Sulphite-free