

Domaine de La Perrière

AOC Coteaux du Languedoc Clos de La Chapelle - 2010

- **VINEYARD:**

Soil : Siliceous pebble with clay and limestone

Grapes : Syrah (90%) Grenache (10%)

- **VINIFICATION:**

The grapes are picked over ripped, the fermentation is traditional with a maceration of 25 days, the thermo regulation helps to get the perfect structure and nose.

This wine is made from 20 years old vines and matured in French oak barrel during 10 months.

During this time the micro oxygenation slowly gives some rounded tannins.



- **TASTING:**

This wine is the fruit of a perfect blend of Syrah and Grenache grapes, surprises by its power and strength. The barrel-ageing gives it even more firmness, while it retains its finesse.

A charming purple with rich and intense raspberry notes with beautiful aromas of vanilla and spices.

The mouth is concentrated and ample with smooth, ripe tannins.

To be served between 16 to 17°C and paired with all kind of grilled meat, spicy dishe, hot pot.