

## COTES DU RHONE ROUGE BLACK PERLE



**Origine:** Pujaut

**Soil :** Wonderful vineyard, deep and pebbly soil south exposed.

**Grapes varieties :** 90 % Syrah 10 % grenache noir ( Parcelar selection and grapes picked up at huge maturity)

**Vinification:** Maceration during 25 to 28 days, fermentation at 26/28°C, pressing, racking before and after malo lactic fermentation, tangential filter.

**Ageing :** 12 months on lees and a wooden passage during 4 to 5 months.

**Storage :** 6 to 7 years

**Tasting :** Very dark red colour with black tints almost. A slightly woody nose with vanilla and roasted coffee notes. Wonderful aromas on the palate of cooked red fruits, fine tannins witch make appears fines notes of vanilla.

**Food and wine:** Perfect with red meats, lamb, tajine, wild boar stew, cheese plate.

**Service:** To improve the taste we suggest to decanting the wine or open the bottle 1 or 2 hours before serving around 18 °C