



BARON D'ARIGNAC RED BLEND

Grapes varieties: Blend of Carignan and Grenache.

Geography: Aude region

Soil: Light alluvial soils made up of silt, clay and sand. These are often deep soils.

Vinification: The grapes are harvested, destemmed, crushed, hot macerated and pressed. The wine is stored in vats. Then the wine is raked, filtered and bottled after sweetening with concentrated grape juice.

Colour: Ruby red, medium intensity.

Bouquet: Red fruit, spicy, red currants.

Palate: Ample, strong.

Wine & Dine: Wine may be served with a large number of dishes such as cold cuts, salads, grilled meats and cheese.

Serving temperature: 10-12°C.