

Consolation†

ARMISTICE CARIGNAN

VENDANGE TARDIVE - LOT 2010

CÉPAGES / GRAPE VARIETIES

Carignan Noir 100%

TERROIR

Argile / Schistes

VENDANGE/ HARVEST

Manuelle/ by Hand

RENDEMENT/ YIELD

12 hl/hectare

VINIFICATION ET ÉLEVAGE

Vinification en cuve inox 100% egrappé. Fin de ferment en barrique..
Pas de mutage, sulfitage apres 60 jours de fermentation.

WINE MAKING & AGEING

Destemmed and vinified in stainless steel..

After pressing, end of ferment in barrel - SO2 added after 60 days bubbling.

ACCORDS METS & VIN

Gibier, chocolat noir amèr, digestif

FOOD & WINE

Game dishes, dark bitter chocolate, digestif

VIN DE FRANCE



16% 50CL

Alc by vol: 16.3%

SO2 libre/ free: 30ppm

Sucre res: 68g/L

pH: 3.56

Date de Mise/ Bottling date: Nov 2011

Production: 750 bottles

CONSOLATION

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