



# Domaine LA BOUYSSSE



## Carignan 2017

*IGP Aude Hauterive*

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**Blend :** 100% carignan

**Alcohol proof :** 13.5%

**Terroir :** Fontfroide

**Soil:** typically rocky and sandstone in Fontfroide

**Age of vineyard:** 60 years

**Yields:** 40hl/ha

**Vinification:** pure carbonic maceration in whole bunches. Ageing for 6 months in fibreglass vats.

**Production:** 7 048 bottles

**Packaging:** bottles of 75cl

**Bottling:** May 2018

### *Tasting notes*

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**Color :** purple, deep and brilliant.

**Nose :** fruits and garigue notes.

**Mouth :** round and fruity with cooked fruits aromas and a nice freshness at the finish.

**Can be kept :** 5-6 years.

**Wine-food pairing :** barbecues and cheeses.

**Serve :** 17-18°C

**Domaine La Bouysse**

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