

**AOC SAINT-CHINIAN**  
**TERROIRS CATHARES**

*Les Secrets du Mont Caroux, Red 2011*

**- Grapes:**

60% Grenache, 40% Syrah

**- Wine Making:**

Harvest at optimum maturity.

De-stemmed harvests.

Traditional wine making.

Extraction and load shedding pigeages only.

From 20 to 25 days maceration.

**- Tasting Notes:**

Black robe, dark. After decanting, this wine releases aromas of red fruit (blackcurrant, blackberry) complexed by garrigue plants.

The palate is silky, marked by powerful tannins and velvety.

The explosion of flavors is dominated by licorice, violets with hints of chocolate.

**- Food pairing:**

Grilled meat, stewed meat and game, cheeses.

**- Service:**

Serve at 16 °C.

**- Ageing Potential:**

3 – 5 years.

