



THE NEW ONE

It's a rather special Wednesday.

At 12 noon, it's time to extend the table and open the Grande Reserve. The cousins are here, the celebrations are starting, just the right time to get together.

What a beautiful day!

LA GRANDE TABLÉE

Label: AOP Minervois | CL: 75 cl | Ready to drink: 5 years

Varietals: Syrah, Carignan, Grenache.

Vineyard: Selection from plots of land with modest production levels and old vines on the sandstone clay soils of the south-facing "Balcony of the Aude".

Vinification: Traditional fermentation with maceration for five weeks of selected and sorted grapes. Gentle pumping over and aeration during the fermentation phase. Cap punching and moderate extraction.

Tasting: Complex nose of dark fruits and fine vanilla spices. A well- rounded palate evolving towards a promising structure with delicious density. The aromatic length is interesting with a smooth finish.

Pairing: Serve with a homemade cassoulet with rich juices, or a duck with turnips. Will also perfectly partner an Aubrac steak or a leg of lamb from the Aveyron.

Serve at 16°C in summer, 18°C in winter.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.