



## THE TERROIRS

Grès is sandstone, the bedrock of our hillsides and vintages, shaping our landscapes while standing the test of time. Our vineyards nestle between pine forests wherever the rocks agree (au gré) to let us farm.

Challenging soils which nurture our bottled joy.

## AU GRÉ DES GRÈS

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

Varietals: 80% Syrah, 20% Grenache.

Vineyard: On the hillsides of the "Balcony of the Aude", an amphitheatre leaning onto the Montagne Noire, our sandstone and clay soils express the natural environment of the aromatic plants and garrigue that surround the vines with a velvety roundness characteristic of our terroir of Laure.

Vinification: Harvested at full maturity, the grape are sorted by variety and fermented separately in open vats, then macerated for 5 weeks with a traditional process of gentle extraction and aeration favouring the work of the yeasts. Then, in the cold of winter, the varieties are blended with precision and the wines matured for a few months to refine their stability and longevity.

Tasting: A beautiful, dense colour with purple highlights. Aromas of violet, flintstone and red fruits combine with a hint of liquorice and pepper. This aromatic finesse is echoed on the palate, enhanced by a thread of long and tight tannins which promise a beautiful and long evolution.

Pairing: Perfect for starting a serious discussion that will evolve into an invitation to dinner.

More classically, fine grain-fed poultry, on the spit or in a fricassee, rabbit casserole, fine cold cuts such as a 'pâté en croute' by the very best butcher... also, soft cow's milk cheeses such as Saint Nectaire.

Serve at around 16°C.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.