



A FAMILY STORY

In the family, nothing starts nor finishes without a meal. Every occasion is an opportunity to share, from harvest breakfasts to barbecues in the vineyard with our visitors.

The highlight of every week at our vineyard is Wednesday lunchtime, where tradition brings children and grand-children all together at the grand-parent's home, at 12h30... on the dot!

MERCREDI 12H30 RED

Label: AOP Minervois | CL.: 75 cl | Ready to drink: 1-2 years

Varietals: Syrah, Carignan, Grenache.

Vineyard: On the hillsides of the "Balcony of the Aude", a geological 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 through a velvety roundness, characteristic of our terroir.

Vinification: Long maceration, infusion of ripe grapes. Traditional method, controlled oxygen input.

Tasting: Ruby red in colour, the nose is complex and refined, developing notes of salted caramel combined with a subtle blend of fruit, spices, eucalyptus and dark berries. We find all this complexity on the palate with a fresh garrigue- like finish.

Pairing: Roast or grilled meats. Stuffed summer vegetables. Cep mushroom terrine.

Serve at around 15°C.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.