



DOMAINE
PUJOL

SAINT FRUCTUEUX

Label: AOP Minervois

Year: 2016 / 17

CL.: 75 cl / 150 cl

Alcohol content: 14,5 %

Varietals: 80% Syrah, 15% Grenache Noir, 5% Mourvèdre.

Vineyard: This vintage is the fruit of plot selected plots from an exceptional terroir that we have been watching for more than twenty-five years. Royat Cordon pruning helps to limit, distribute and ripen the grapes. The vine rows are grassed 1 on 2 to keep the soil alive for about 15 years, considerably limiting soil erosion. The other rows are worked in order to catch winter and spring rainwater.

Vinification: Harvested with precision, only after tasting the berries, these precious grapes are vatted for a long infusion of six weeks with a very gentle vinification, with cap punching and regular pumping over for aeration. Incorporation of part of the juices from the press. Matured in oak barrels from French forests selected many years in advance by our partner coopers, then further maturing in vats and in bottles. We deliver wines that have already matured during 3 years so they are just at their optimal point for beginning to enjoy and also to keep and evolve further.

Tasting: Beautiful purple colour with brilliant highlights. Intense nose of jammy black fruits (blackcurrant, blueberry), garrigue (rockrose, cade, sage), roasted mocha and a delightful woody note. The palate is well rounded, structured by silky smooth tannins and remarkable amplitude. It offers aromas marked by morello cherry in brandy, black liquorice, ginger, toast and precious wood.

Pairing: A magnificent terroir wine to be partnered with quails and truffles, lamb stew with thyme and olives, but also with game, spicy meats, juicy grilled red meat, well matured cow's cheese.

Serve at 17°C.



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8 bis avenue de l'Europe 11 800 SAINT-FRICHOUX | T : 04 68 78 15 30 | E : info@domainepujol.com | www.domainepujol.com

Alcohol abuse is dangerous to your health. Enjoy responsibly.