

FONCALIEU



Carignan

IGP Coteaux d'Ensérune,
Languedoc, France

GRAPE VARIETY
100% Carignan

TASTING NOTE

Red fruit and garrigue aromas with hints of toast. Dry, medium-bodied and structured yet elegant with red fresh fruit and spice notes.

FOOD PAIRING

Duck, lamb skewers with rosemary or eggplant Provençal.

FONCALIEU



Carignan

IGP Coteaux d'Ensérune,
Languedoc, France

GRAPE VARIETY
100% Carignan

TASTING NOTE

Red fruit and garrigue aromas with hints of toast. Dry, medium-bodied and structured yet elegant with red fresh fruit and spice notes.

FOOD PAIRING

Duck, lamb skewers with rosemary or eggplant Provençal.

FONCALIEU



Carignan

IGP Coteaux d'Ensérune,
Languedoc, France

GRAPE VARIETY
100% Carignan

TASTING NOTE

Red fruit and garrigue aromas with hints of toast. Dry, medium-bodied and structured yet elegant with red fresh fruit and spice notes.

FOOD PAIRING

Duck, lamb skewers with rosemary or eggplant Provençal.

FONCALIEU



Carignan

IGP Coteaux d'Ensérune,
Languedoc, France

GRAPE VARIETY
100% Carignan

TASTING NOTE

Red fruit and garrigue aromas with hints of toast. Dry, medium-bodied and structured yet elegant with red fresh fruit and spice notes.

FOOD PAIRING

Duck, lamb skewers with rosemary or eggplant Provençal.

FONCALIEU



Carignan

IGP Coteaux d'Ensérune,
Languedoc, France

GRAPE VARIETY
100% Carignan

TASTING NOTE

Red fruit and garrigue aromas with hints of toast. Dry, medium-bodied and structured yet elegant with red fresh fruit and spice notes.

FOOD PAIRING

Duck, lamb skewers with rosemary or eggplant Provençal.

FONCALIEU



Carignan

IGP Coteaux d'Ensérune,
Languedoc, France

GRAPE VARIETY
100% Carignan

TASTING NOTE

Red fruit and garrigue aromas with hints of toast. Dry, medium-bodied and structured yet elegant with red fresh fruit and spice notes.

FOOD PAIRING

Duck, lamb skewers with rosemary or eggplant Provençal.