

# FONCALIEU



## Old Vine Carignan

IGP Coteaux d'Ensérune, Languedoc, France

### VARIETAL

100% Carignan

### VINIFICATION

Produced from low-yield old vines grown in limestone gravel soils. Pre-fermentation maceration is followed by alcoholic fermentation in stainless steel vats under controlled temperatures. Maceration continues for two weeks with twice daily pump over before malolactic fermentation occurs.

### 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.

### SERVING SUGGESTIONS

Aeration recommended. Enjoy with duck breast, lamb skewers with rosemary or eggplant Provençal.



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