

PUJOL IZARD

GRANDE RÉSERVE



Syrah(50%) Cinsault(20%) Grenache(20%) Carignan (10%)

AOP Minervois Red Wine

Vineyards: Located in the heart of the Languedoc, near the Medievale Cité of Carcassonne and also the Canal du Midi, the vineyards of Pujol-Izard are worked in the respect of deep family traditions for the result of authentic cuvées.

Time to keep: 5 to 6 years

Volume: 75 cl (available in 50 cl)

Capsule: Complex

Cork: Natural

Bottle: Bordelaise

Vinification: Mechanical Harvest with sorting.

Vatted and yeasting. Controlled vinification of varietals to gain the optimum maturity for each, monitoring of temperatures around 20 to 25°C . Long maceration of 21 to 35 days. Aging and stabilization in oak barrels for 2 or 3 wines for the syrah and in vat for to the other varietals with racking.

Land: Clay and limestone on sandstone.
Zone of the «balconies of Aude».

Characteristics: Nice robe sustained, deep, red purple. Nose concentrated, very spicy, prunes, red fruits confits. Mouth fresh, on structure of ripe tannins coated and flavorings well present and persistent. Beautiful complexity. An elegant wine.

Accompaniment: Serve at 17° on grilled red or white meat, game meats, cassoulets, cheeses of Cantal and of Auvergne.

Domaine Pujol Izard

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