



Domaine LA BOUYSSSE



Carignan 2016

IGP Aude Hauterive

Blend : 100% carignan

Alcohol proof : 14%

Terroir : Fontfroide

Soil : typically rocky and sandstone in Fontfroide

Age of vineyard : 60 years

Yields : 40hl/ha

Vinification : pure carbonic maceration in whole bunches. Ageing for 6 month in fibreglass vats.

Production : 6 700 bottles

Packaging : bottles of 75cl

Bottling : March 2016

Tasting notes



Color : purple, deep and brilliant.

Nose : fruits and garigue notes.

Mouth : round and fruity with cooked fruits aromas and a nice freshness at the finish.

Can be kept : 5-6 years.

Wine-food pairing : barbecues and cheeses.

Serve : 17-18°C

Domaine La Bouysse

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