



Domaine LA BOUYSSSE



L'as-tu bu ?* 2016

IGP Aude Hauterive - red

Blend : 50% merlot ; 40% Syrah ; 10% Carignan

Alcohol proof : 13%

Terroir : Fontfroide

Soil : typically rocky and sandstone in Fontfroide

Age of vineyard : 15 years (merlot, syrah) ; 50 years (carignan)

Yields : 42hl/ha

Vinification : in concrete vats, de-stemmed and separated for syrah and merlot with "cliquage" (sending dissolved oxygen under the marc cap during the alcoholic fermentation in order to maximize extraction of aromas). In whole grapes for carignan. Ageing for 7 months in concrete vat.

Production : 12 800 bottles

Packaging : bottles of 75cl with screw cap.

Bottling : Mars 2017

Tasting notes



Color : red raspberry.

Nose : very fruity, small red fruits and smoked notes.

Mouth : fresh, fruity wine with a nice obstinacy in at the finish.

Can be kept : 2 years.

Wine-food pairing : cooking of everyday.

Serve : 16-17°C slightly fresh in summer.



* Available with "Martine" label

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