



# Domaine LA BOUYSSSE



## Valensol 2017

### *AOP Corbières red*

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**Blend :** 53% carignan ; 47% mourvedre

**Alcohol proof :** 14%

**Terroir :** Boutenac (carignan) ; Fontfroide (mourvedre)

**Soil :** typically rocky and sandstone in Fontfroide ; clay-limestone with rolled pebbles in Boutenac

**Age of the vineyard :** carignan (80 years) ; mourvedre (45 years)

**Yields :** 40hl/ha

**Vinification :** de-stemming bunches for mourvedre with pumping and “cliquage” (sending dissolved oxygen under the marc cap during the alcoholic fermentation in order to maximise extraction of aromas). Carignan whole grapes are put into the vats. Ageing 9 months in concrete vats.

**Production :** 17 097 bottles

**Packaging :** bottles of 75cl

**Bottling :** August 2018

### *Tasting notes*

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**Color :** garnet-red with brilliant lights.

**Nose :** very expressive with black fruits aromas, lightly smoked and spicy.

**Mouth :** long and fruity with subtle spices notes.

**Can be kept :** 6-7 years

**Wine-food pairing :** cured meats, grilled food and salted tarts.

**Serve :** 16-17°C

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