



Domaine LA BOUYSSSE



Indécent 2014

AOP Corbières Boutenac red

Blend : 1/3 carignan ; 1/3 mourvedre ; 1/3 grenache

Alcohol proof : 14%

Terroir : Boutenac

Soil : clay-limestone with rolled pebbles in Boutenac.

Age of vineyard : 80 years (carignan) ; 25 years mourvedre ; 20 years grenache

Yields : 25hl/ha

Vinification : hand-picked, vinification in open barrels with daily grape stomping for 1 month. Ageing for 16 months in “demi-muids” of 600 litres.

Production : 2 449 bottles

Packaging : bottles of 75cl

Bottling : June 2016

Tasting notes



Color : garnet.

Nose : subtle and woody with black fruits notes (prune and blackberry).

Mouth : well balanced, full-bodied and creamy with good length.

Can be kept : 10 years

Wine-food pairing : meats and fishes.

Serve : 17-18°C

Domaine La Bouysse

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