



# Domaine LA BOUYSSSE



## Cartagène

### *Sweet liquor*

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**Blend :** grenache blanc, carignan blanc

**Alcohol proof :** 15%

**Terroir :** Fontfroide

**Soil :** typically rocky and sandstone in Fontfroide.

**Age of vineyard :** 40 years

**Yields :** 11.5hl/ha

**Vinification :** ripe grapes harvested by hands, selected in the vineyard. Pressing and cold transition all night long before fortification. Settling the following day with transition to marc brandy at 70°C. Then it's "forgotten" for 7 years in barrels.

**Production :** 2 000 bottles

**Packaging :** bottles of 50cl

### *Tasting notes*

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**Color :** nice amber colored.

**Nose :** almond, honey, plum, walnut and candied fruits.

**Mouth :** good length in mouth, fat with complex aromas.

**Can be kept :**

**Wine-food pairing :** as an aperitif, with roquefort or with dark chocolate dessert.

**Serve :** 10-12°C

**Domaine La Bouysse**

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