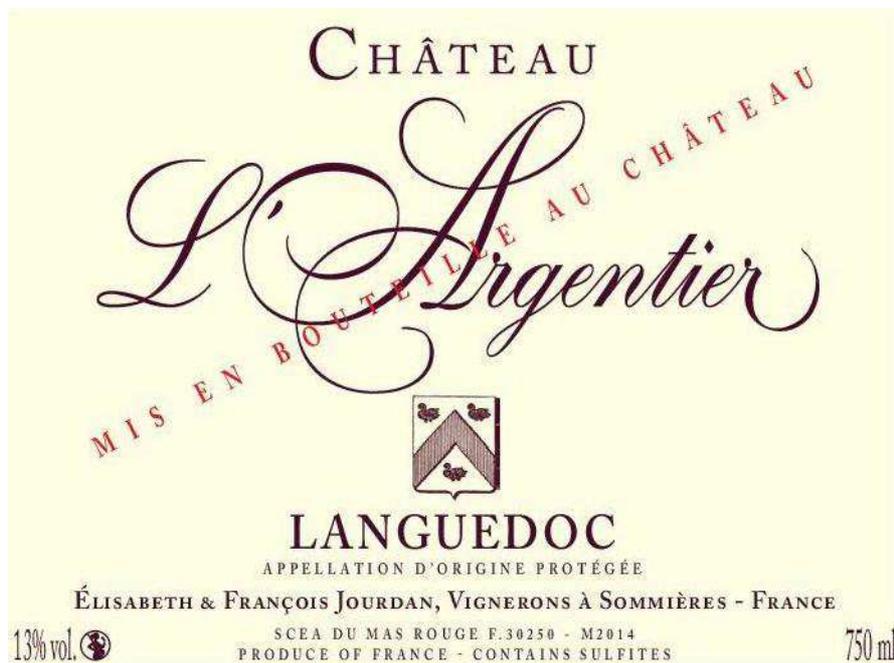




CHÂTEAU L'ARGENTIER

AOP LANGUEDOC - Red



Color: Red.

Appellation: AOP LANGUEDOC.

Grapes: 40% Grenache – 40% Syrah – 20% Carignan.

Age of the vines: Vineyards planted from 1990 to 1935.

Yields: 25 to 35 hl/ hectare.

Harvest: Hand picking.

Winemaking: Fermentation in concrete vats, temperature control,
daily pumping over the must, maceration.

Ageing: 18 months in concrete vats.

*Food pairings : Hamburger, pork ribs, pork chops,
pâté, cassoulet.*