



TECHNICAL SHEET

Product : **PRIEURE**

GRAPE VARIETALS : Issued from a well ripened Cabernet-Sauvignon base and held up with some, Carignan, Mourvèdre and Cinsault which confers tannin, length and delicacy to this wine.

WINEMAKING : The grapes are manually harvested, totally stemmed and transferred to tank in order to achieve the alcoholic fermentation. The Carignan and Cinsault are shortly vatted to keep the freshness, the Mourvèdre is kept for a longer time to extract the aroma and the Cabernet-Sauvignon undergoes long skin contact to express length and elegance. The free flowing and press wine achieve the malolactic fermentation in different vats.

MATURING : The grape varieties are matured separately in vats for 14 to 18 months before being blended, fined and bottled.

TASTE : Its bright intense ruby red colour, with an exotic fruity aroma along with spicy and licorice notes make it a wine to remember. The mellow and supple tannins produce a persisting length on the palate.

AGEING : It can be drunk upon purchase or kept for 2 to 3 years in a good cellar.

SERVING : Its easy flowing taste suits daily consumption and goes along very well with leg of lamb and stews.