

# L'Oeuf bleu, red 2021

## Fresh red fruits- Round - Voluptuous

IGP côtes catalanes, 14 %Vol

### Grape

Grenache noir

### Soil and climate

Rounded river pebbles (granit and quartz) of Têt terraces.

Maritime influences



### Vinification and ageing

Yield : 45 hL / ha

Plot selections

Harvest just before phenolic maturity

Destemming

Pumping-over / 10 days vatting

Pneumatic pressing

Free-run juices selection

4 months tank ageing

### SO<sub>2</sub> total

< 50 mg/L



### Tasting

Garnet color

Fresh red fruits, gooseberry, garrigue

Silky tannins

Serve at 13 - 14°C

### Wine and food pairing

Meats

Black pudding with mashed potatoes

Duck confit with baked apples

### Laying down

Can be enjoyed today

Cellaring potential 5 year

