

# Jean-Fernand, red 2016



## Sélection – Wood – Homage

AOP Côtes du Roussillon, 14 %Vol

### Varieties

Grenache noir, Mourvèdre and Syrah

### Soil et climate

Selection of the best plots of our three terroirs : Limestones, Schists and Rolled Pebbles

### Vinification and ageing

Yield : 25 hL/ha

Plots selection / Hand-picked harvest at phenolic maturity

Destemming Fermentation with temperature control

Daily manual punching down (2 then 1 per day)

Vatting for 3 weeks

Pneumatic pressing / Free-run juices selection

8 months Vosges oak barrels ageing

3 years bottle ageing at the winery

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

< 40 mg/L

### Tasting

Garnet red colour

Strawberry, blackcurrant and light woody nose

Silky tannins, good balance

### Wine and food pairing

Veal rib with morels

Duck breasts with lingonberries sauce

Risotto with butternut squash and gorgonzola

Served at 16°C

### Laying down

Peak 2022 - 2030 Cellaring potential 10 years

