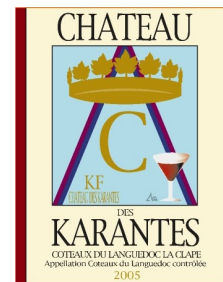


CHATEAU DES KARANTES 

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AOC Coteaux du Languedoc - La Clape



This delicious wine presents notes of ripe plums and cherries. The nose portrays typical Grenache character with caramel, tobacco and toasted accents. Well balanced, round and supple.

Production:	5000 bottles
Location:	Coteaux du Languedoc - La Clape
Soil:	Clay and Limestone
Assemblage 2005:	70% Grenache, 20% Mourvèdre, 10% Syrah
Assemblage 2006:	50% Grenache, 40% Syrah, 10% Mourvèdre
Vinification:	Hand harvested and sorted, the grapes are transferred by gravity to 60 hL oak vats. The fermentation and maceration lasts from 3 weeks to one month. The wine is aged in 300 Liter and 600 Liter French barrels and in oak tanks for 12 months.
Tasting Notes:	This wine pairs well with light meats such as roasted pork, poultry, grilled meats as well as soft cheeses. A high class wine, ready to drink or to age.
Technical Info 2005:	Alcohol 14,6% Total Acidity:3,1 g/L pH 3,67 Residual. Sugar 1,8 g/L
Technical Info 2006:	Alcohol 14,68% Total Acidity:3,1 g/L pH 3,71 Residual. Sugar 2,4 g/L

WINE SPECTATOR:

92 Château des Karantes Coteaux du Languedoc La Clape 2005

Very spicy and rich, with lively flavors of raspberry, red cherry, cream and mocha. Finely balanced, with a long, vibrant finish of spice and chocolate. Drink now through 2014. -K.M.



DECANTER WORLD WINE AWARDS: BRONZE MEDAL

CONCOURS 2008 DES VIGNERONS INDÉPENDANTS: GOLD MEDAL

INTERNATIONAL WINE CHALLENGE 2008: BRONZE MEDAL



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