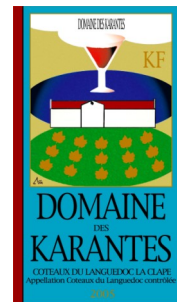


CHATEAU DES KARANTES la Clape

DOMAINE des KARANTES

AOC Coteaux du Languedoc - La Clape



Dark red with intense purple highlights, the nose of Domaine des Karantes 2005 is full of dark red fruits and dried fruit aromas. Subtle accents of smoke and dry tobacco are present and the mouth reveals toasted and white pepper characters that alternate with ripe fruit flavors. Well balanced and full, the round tannin structure of this wine suggests its great potential for aging.

- Production:** 30,000 bottles
- Location:** Coteaux du Languedoc - La Clape.
- Soil:** Clay and limestone with Cretaceous stones from the cliffs
- Assemblage 2005:** 40% Grenache, 30% Syrah and 30% Carignan, with 30, 40 and 60 year old vines.
- Vinification:** Hand harvest and sorted, the grapes are transferred by gravity to 60 hectoliter oak vats. The fermentation and maceration lasts from 3 weeks to one month. The wine is aged in oak tanks for 12 months before bottling.
- Tasting Notes:** This wine can be enjoyed at any occasion. Domaine des Karantes pairs well with roasted pork, poultry, grilled meats.
- Technical Info:** Alcohol: 13.5% Acidity: 3.0g/l
pH: 3.62 Residual sugar: 1.8 g/l

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