

**CHATEAU DES KARANTES**

  
la Clape



## **ROUGE des KARANTES**

**AOC Coteaux du Languedoc - La Clape**

**This harmonious wine has a cherry red color, red fruit, strawberry, and cherry aromas with notes of spice and vanilla. Well balanced and round, this wine is soft and wonderfully fruity, making it a friendly and enjoyable wine.**

- Quantity produced:** 8000 bottles
- Location:** AOC Coteaux du Languedoc – La Clape
- Soil:** Soil is Clay and Limestone
- Assemblage:** 60% Grenache, 30% Syrah and 10% Mourvèdre
- Vinification:** After careful harvesting and sorting this wine is fermented in stainless steel tanks at low temperatures. The fermentation and maceration lasts approximately 3 weeks. The wine is aged in stainless steel tanks in order to preserve the freshness and natural fruit characters of the wine.
- Tasting Notes:** Enjoy slightly chilled, between 16°and 17°C, this wine can enjoyed as an aperitif or with dinner, and pairs well with light meats such as roasted pork, poultry, grilled meats as well as soft cheeses.
- Analyse 2007:** Acidité totale : 2.57g/L                      pH: 3.94  
Degré alcoolique: 14.4%      Residual Sugar: 1.72g/l

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