

# Le Coq Rouge

VIN DE FRANCE

2009

Selected from the best parcels  
in Thézan, Corbières Maraussan,  
Béziers and Puichéric, Minervois.

80% Merlot  
10% Cabernet Sauvignon  
10% Syrah

The best of French winemaking  
know-how combines with  
modern winemaking technology.  
Low temperature pre-fermentation  
Gentle extraction and pumping-over.  
Vatting time: 12 to 18 days.

Complex nose with deep notes  
of cherry mixed to spicy fragrances.  
A lovely mix of chocolate and vanilla  
with blackberry and wooded notes  
to the palate topped by an  
exceptionally long finish.  
Ideal with a generous helping of  
vintage Rolling Stones,  
«I am the little red rooster, too  
lazy to crow for days!»  
Serve at 16°C.

