

Le Coq Rouge

VIN DE FRANCE

2010

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

40% Cabernet Sauvignon

40% Grenache

10% Merlot

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.

