

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.



La Poule Blanche

VIN DE FRANCE

2010

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

60% Chardonnay
20% Sauvignon Blanc
20% Viognier

The best of French winemaking know-how combines with modern winemaking technology. Skin-contact before pressing. Alcoholic fermentation at low temperature (14-15°C). Fruity nose of peach, bananas and mango. The palate is well balanced. A wonderful delicately wooded finish. A side order of Louis Jordan's jumpin Jive completes the scene, «There ain't nobody here but us chickens!»
Serve chilled at 12°C.



Le Poussin Rose

VIN DE FRANCE

2010

Selected from the best parcels of Camargue and its sandy vineyards, near Aigue Morte, on the sea-side.

95% Grenache
5% Syrah

The best of French winemaking know-how combines with modern winemaking technology. Vinification under low temperature during 3 weeks to extract all the aromas

Pale pink and grey colour.
Round and well balanced.

A finish full of ripe fruits.
Enjoy a glass and the great voice of Edith Piaf, «La vie en Rose».
Serve chilled at 12°C.

