



Pujol Izard Cuvée Grande Réserve AOC MINERVOIS Rouge

Syrah 50% Carignan 10% Cinsault 20% Grenache 20%

This is a Minervois typical of our time: dominated by the syrah. The barrel smoothens the strenght of the syrah thanks to the exchange between wine and the air through the wood. A vat would not allow this effect. The carignan, cinsault and grenache bring the fruit aromas.

The originality of this blend is that it reflects exactly the proportion of grape varieties grown in the domaine. Our vineyard condensed into your glass !

De-stemming, vating, introduction of yeast.
Vinification of each plant separately after harvesting for its maximum maturity under controlled temperatures of around 29°C.

Long maceration : 21 - 30 days, pumping over every second day.
Grapes pressed and stronger juices added according to the tasting.
Ageing and stabilisation in the barrel for the syrah.
Ageing in the vat for the other plants.
Wine fined, filtered and bottled.

Colour: beautiful deep robe, purple red.
Nose: concentrated, spicy, smelling of prunes and red fruits.
Taste: fresh, with ripe and round tanins, aromas are persistant.
Serve at around 17°C with grilled red meat, roasted white meat, cassoulets, chesses from the south west of France like Cantal and Auvergne.
Drink now or allow 8 or more years for aging to enhance its evolution.



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