



Pujol Izard Minervois PI
AOC MINERVOIS Rouge

Carignan 40%, Grenache 25%, Cinsault 20%, Syrah 15%

This wine belongs to two soils : certain vineyards around the village of St Frichoux,
and some located in the village of Laure Minervois.

It is dominated by an 80 year old carignan.
A graceful old carignan, supple with smooth structure.

Taste this unusual way of blending an 80 year old vineyard together with fruity plants of 30 years
old.

The grapes are picked late when they have reached a high maturity.

De-stemming, vating and addition of yeast to stimulate the fermentation of alcohol.

Each plant was vinified separately.

Controlled temperature of 29° to 30°C

Maceration for 21 to 35 days following the tasting.

The Minervois PI (Pujol Izard) was aged and stabilised in the vat.
It was fined and filtered before bottling.



PUJOL IZARD

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