

PUJOL IZARD

*Domaine
Biscan-Pujol*

AOC MINERVOIS



Carignan 25%, Grenache 25%, Cinsault 25%, Syrah 25%

This wine is the image that we like to show about the Languedoc.
A balanced blend radiant and fully adapted to the land.

It is carefully made as a seducing wine that brings immediate pleasure.
It rolls in the mouth, is fruity, and while being refined, it remains very simple.

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.
Wine fined, filtered and bottled.

Coulour: Beautiful deep red.
Nose: concentrated, spicy and smells of prune and red fruits.
Taste: fleshy and sensuous, structure of ripe tannins with persistant aromas.
Serve and 17°C with first meats and grilled vegetables.
Keep up to 5 years in the bottle.



PUJOL  IZARD

8 bis, Avenue de l'Europe - F11800 SAINT FRICHOUX
Tél: +33 (0) 4 68 78 15 30 Fax: +33 (0) 4 68 78 24 58
Email : info@pujol-izard.com
www.pujol-izard.com