



La Mitre
AOC MINERVOIS

Duo of Syrah-Grenache

La Mitre to dress the head of the range.
A selection of selections : of the best plots of Grenache and Syrah,
the best pieces of cask-wood for the barrels.
70% Syrah, 30% Grenache : a subtle balance between richness, complexity and delicacy.
Mourvedre may join the blend with the next vintage ...

Its soil of limestone and clay is located in the Western part of the Minervois
called «Les Balcons de L'Aude».
A careful working of the land led us to cultivate cereals in between the rows of vine.

The nose is marked by grilled and liquorice aromas, then soft notes of vanilla,
camphre, red and black fruits macerated in alcohol.

The mouth is voluptuous, dense and onctuous all along the tasting.
Melting in vanilla and liquorice flavours along with a full-bodied
and spicy end that completes the wide range of aromas.

Ageing : we recommand to follow up the evolution of this nectar by regular tastings,
from two to ten years after the harvest.

You may start drinking it from Novembre 2008
with a tasty and fine dish of red meat.
Keep going until cheerfulness appears chronically, then taste another vintage,
share with friends et call the winemaker to tell him the effects !
Serve between 17° and 18°C.



PUJOL IZARD

8 bis, Avenue de l'Europe - F 11800 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