



## L'Amandaie rouge

Aoc coteaux du Languedoc



<i>Wineyard's age</i>	25 years
<i>Grapes</i>	Syrah (20%), Grenache (35%), Carignan (30%), Cinsault (15%)
<i>Degree</i>	13.5°
<i>Vintage</i>	2006
<i>Yield</i>	35hl/hect
<i>Vinification</i>	Seperate vinification of each varietal of grapes. Grapes are stemmed, and maceration coupled with frequent remontage. The cap is punched back down into the wine
<i>Ageing process</i>	In tanks during 8 months.

### *Tasting comments*

Purple dress and violines reflections. A structured wine which offers an aromatic complex palette allying spices (black pepper of Cayenne), ripe (mature) fruits (prunes), and black fruits to berries (blueberries, blackberries). The structure is dominated by fine tannins which make spatter in mouth all the intensity of the country (soil) (scrubland, thyme, rosemary). Ideal on a rack of lamb in the thyme.

### Clos de l'Amandaie

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