



# Cuvée H.A

CARIGNAN

RED 2023

**Grape varieties :**

100 % Carignan

**Vinification :**

The harvest is picked by hand and sorted meticulously. It is not destemmed before vatting to keep freshness. The berries are picked very ripe for good phenolic ripeness. Vatting for three weeks at temperatures of 24 to 26°C. Gentle extraction carried out by light punching down. Aged for nine months in oak barrels.

**Comment:**

Its colour with garnet reflections. The nose is very aromatic with notes of pepper and black fruits such as blackberry, blueberry, cherry... Its palate is in the same register with notes of spices (garrigue), tannins all in finesse and slightly minty which brings freshness.

**Food & Wine Pairing:**

Serve slightly chilled at around 14-15°C as an aperitif, charcuterie and cheese platters, with grilled red meats...

CHÂTEAU  
TOUR SAINT HONORÉ

