



CHÂTEAU ANGUEIROUN



PRESTIGE Red La Londe 2015

AOC CÔTES DE PROVENCE LA LONDE

TERROIR: Vineyards on hills facing the sun rising in the bay of Bormes-les-Mimosas and Le Lavandou, close to the sea, on slate soil rich in mica, quartz and sandy-clay.

TASTING: Purple-red robe of beautiful depth. This wine opens on vanilla and toast notes. The dense and fleshy mouthfeel reveals a tannic structure that suggests rewarding cellaring potential.

GRAPE VARIETIES: 65 % Syrah, 20 % Grenache, 15 % Mourvèdre.

VINIFICATION: Destemming, vatting 3 weeks, fermentation at temperature 28°.

AGEING: In French oak barrels (Allier) of 400 l for 12 months, 15 % of new barrels.

FOOD PAIRING: to be served at 18° with a grilled loin lamb chops with rosemary.

BEST TO DRINK: 5 years.



2014 : cuvée 2011 ★ ★ ★
 2013 : cuvée 2010 ★
 2012 : cuvée 2009 ★
 2011 : cuvée 2008 ★ ★
 2009 : cuvée 2006 citation
 2008 : cuvée 2005 ★ ★



Delivered in a box of 6 bottles packed lying down, in layers



distributed by ANGUEIROUN SELECTIONS
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