

CHÂTEAU ANGUEIROUN



ENKHELIS

Red La Londe 2017

AOP 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 Intense deep red robe. The nose has notes of spice, black tapenade and cocoa. Powerful and fleshy on the palette with full volumes and pleasant sweetness. A very slight hint of tannins shows this to be a wine ripe for ageing,

GRAPE VARIETIES : 55 % Syrah, 27% Mourvèdre, 11% Cabernet Sauvignon, 7 % Grenache.

VINIFICATION : De-stemming, 3 weeks of vatting, fermentation at a temperature of 28°. Pumping-over twice a day and two complete transfers during the vatting

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

GOURMET MATCHING : For serving at 18°, this “Soul Wine”, with its complexity and richness, will bring out the best of an assortment of fine cold meats, a beef daub, a grilled, mature Black Angus Entrecote steak, deer with morel mushrooms flambé with cognac, medallions of bison with girolle mushrooms or a hearty cheese like Epoisses, Munster or Mont d’Or. For an instant gourmet treat: try it with a square of intense black chocolate ,

BEST TO DRINK : 5 -7 years



Livré en cartons de 6 bouteilles couchées avec intercalaire



distribué par **ANGUEIROUN SELECTIONS**

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