

CHÂTEAU DE MANISSY

CÔTES-DU-RHÔNE Red Vintage 2017



Well rounded, deep garnet in colour with aromas of ripe black berries and a mineral note that makes it well balanced, this is a full-bodied wine with silky tannins and a good persistence.

Soil: These vines benefit from the Southern sunshine as well as the cleansing Mistral wind. The soil of the three and a half hectare vineyard is rich with clay and pebbles on sandy subsoil.

The vineyard extends over terraces facing south to south-east.

Grape varieties: Blend of Grenache 60% - Carignan 25% - Counoise 15%

Alcohol percentage per volume: 13.5 % vol.

Grape-growing: Mainly picked by hand. Organic wine.



Wine-making process: The grapes undergo a cold maceration, followed by délestage (rack and return) before fermentation at a temperature between 24 and 28°C, with regular pumping-over.

Maturation: The wine is matured on its fine lees in stainless steel tanks.

Packaging: Available in cases of 6 or 12 bottles of 75 cl or in 37.5 cl bottles

Ageing information: From 3 to 4 years in a good cellar

Wine pairing: Drink it with friends during barbecue, with raw minced beef or with Southern French specialties as stuffed vegetables, ratatouille. This wine will match perfectly with a lamb shank or duck; You can try it with a cheese plate.

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