CHÂTEAU DE CORNEILLA HÉRITAGE *red*

There have been more than 27 generations of the Jonquères d'Oriola family working as wine growers since 1485. The family is inextricably linked with the vine as well as with the equestrian world. We cultivate 95 hectares of vines spread across different properties between the south of Perpignan and Collioure in the Roussillon (South of France)



Région: Roussillon

Appellation : AOP Côtes du Roussillon

Blend : Château de Corneilla, Héritage

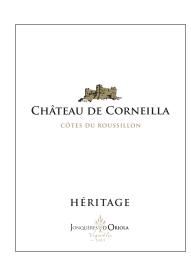
Colour: Red

Grape varieties : Syrah, Grenache Noir, Carignan

Terroir : Terroir on quartenary terraces – clay and chalky soils

Sustainable agriculture certified HVE3 (High Environmental Value)

Contents: 50cl, 75cl



PRODUCTION METHODS

Pre-fermentation cold maceration Traditional fermentation at low temperature. Regular pigeage and vatting of four weeks.

Ageing on fine lees in tank

TASTING: ELEGANT & SILKY

Appearance : Garnet red

Nose: Fine and fresh, with notes of red and black fruits

(redcurrant, blackcurrant and blackberry)

Palate: A full flavoured attack. Powerful and generous, the

palate unveils silky tannins accompanied with spicy

France

notes. Good intensity.



Temperature of service : 16°C

Keeping: 5 years



Château de Corneilla Classic Range

