

VIN ÉPICURIEN

LA CANAILLE *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 : La Canaille
 Colour : Red
 Grape varieties : Mourvèdre, Grenache Noir, Syrah
 Terroir : Terroir of the quaternary terraces – hillside clay stony soils
 Sustainable agriculture certified HVE3 (High Environmental Value)
 Contents : 75cl, 150cl, 300cl



PRODUCTION METHODS

Fermentation at low temperatures,
 Pigeage and vatting of 3 weeks
 Ageing on fine lees in tank

TASTING

Appearance : Garnet red

Nose : Red fruits (prune, blackcurrant and raspberry)

Palate : Generous, powerful with fine tannins. Aromas of intense black fruits accompanied with good freshness.

SERVICE

Temperature of service : 14°C

Keeping : 5 years



LA CANAILLE RANGE



JONQUÈRES D'ORIOLA
 VIGNOBLES