

CHÂTEAU DE CORNEILLA

LES CANDELLES *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, Les Candelles
Colour :	Red
Grape varieties :	Mourvèdre, Syrah
Terroir :	Terroir des Aspres – clay-stony soils at 150m altitude Sustainable agriculture certified HVE3 (High Environmental Value)
Contents :	75cl, 150cl



PRODUCTION METHODS :

Pre-fermentation cold maceration
Fermentation at low temperature
Pigeage and vatting of 6 weeks, ageing in French oak barrels of 500L for 12 months

TASTING - COMPLEX & POWERFUL

Appearance : Deep purple reflections in a clear purple colour
Nose : Powerful and upfront but all is light and with aromas of black fruits
Palate : Ample and intense, with a great balance marked with fine elegant tannins. Notes of small red and black fruits, aromas of roasted coffee and of liquorice with a generous and spicy finish.

SERVICE

Temperature of service : 16°C

Keeping : 10 years



JONQUÈRES D'ORIOLA
VIGNOBLES