

CHÂTEAU DE CORNEILLA

L'INDIGÈNE *red sulfites free*

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, L'Indigène
Colour : Red
Grape varieties : Grenache Noir, Mourvèdre
Terroir : Terroir of the quaternary terrasses – hillside clay stony soils
Sustainable agriculture certified HVE3 (High Environmental Value)
Contenance : 75cl



PRODUCTION METHODS :

No added sulfites
Indigenous yeasts
Carbonic fermentation
Subsequent ageing in oak casks and in tank

TASTING - COMPLEX & POWERFUL

Appearance : Garnet Red
Nose : Fine and fresh, notes of red fruits (redcurrant, blackcurrant, blackberry) with the lively typicity given by carbonic maceration
Palate : Powerful and round, with notes of black fruits and spices. Lots of freshness with a good concentration

SERVICE

Temperature of service : 16°C

Keeping : to enjoy in its youth



JONQUÈRES D'ORIOLA
VIGNOBLES

Jonquères d'Oriola Vignobles - Château de Corneilla - 66200 Corneilla del Vercol - France

Tél : +33(0) 468 227 322 - contact@jonqueresdoriola.fr

www.jonqueresdoriola.fr