

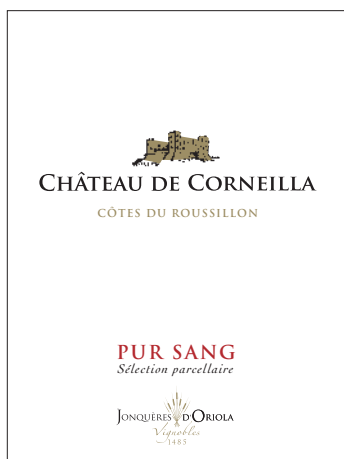
CHÂTEAU DE CORNEILLA

PUR SANG *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, Pur Sang
Colour : Red
Grape varieties : Syrah, Grenache Noir, Carignan, Mourvèdre
Terroir : Terroir on quaternary terraces – clay and chalky soils
Sustainable agriculture certified HVE3 (High Environmental Value)
Contents : 75cl, 150cl



PRODUCTION METHODS:

Pre-fermentation cold maceration
Traditional fermentation at low temperature
Regular pigeage and vatting of four weeks
Ageing in French oak casks of 400L for 8 months

TASTING – ELEGANT & INTENSE

Appearance : Intense purple

Nose : Powerful with aromas of cassis and blackberry, light vanilla and slightly smokey

Palate : Round and powerful with notes of lightly spiced black fruits. A good aromatic intensity.

SERVICE

Temperature of service : 16°C

Keeping : 5 to 8 years

DISTINCTIONS

- Médaille d'or, Mâcon, Concours des Grands Vins de France
- Médaille d'or, Concours des Féminales de Beaune
- Guide Hachette des Vins



CHÂTEAU DE CORNEILLA
CLASSIC RANGE



JONQUÈRES D'ORIOLA
VIGNOBLES