

VINS DE PAYS VAUCLUSE

LIBERTÉ

2016

FOOD AND WINE PAIRING

Serve with red meat, barbecue, pizza... Perfect for a simple and friendly meal to share.

GRAPE VARIETIES

Syrah, Merlot, Cabernet Sauvignon, Petit Verdot

TERROIR

Calcareous-clayey soil

VINIFICATION

The grapes are harvested late September. Traditional vinification with two daily pumping over. The wine is then aged in tank for three months on the lees before bottling to soften tannins.

TASTING

Red colour with purple hues.

Intense nose, spicy, black fruit notes.

Fine tannin, persistence of black fruit on the palate.



Alc/vol13%

Serving temperature : 16°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil

www.fontaineduclos.com