



DOMAINE
CAILHOL GAUTRAN

LA TABLE DU LOUP - Rouge
AOC Minervois

VIN SANS AUCUN INTRANT
SANS SULFITES AJOUTÉS

VARIETIES AND BLENDING

A blend of the three traditional Minervois varieties: 90 % Syrah, 5% Grenache Noir and 5% Carignan. All the grapes are destemmed and sorted to give the highest quality. The wine is fermented in a natural manner with no additional sulfites

RAISING/MATURING

Part of the wine is matured in the vat, another part is matured in French oak barrels, and a large quantity is matured in ceramic jarres.

TASTING

This wine will reveal to you a beautiful expression of its terroir : red fruit note, freshness and garrigue. Elegance and finesse are the two pillars of this very drinkable wine.

Wine that can be kept for 4 years .

IDEAL AS AN ACCOMPANIMENT TO:

Hare civet, Woodcock stuffed with foie gras, Leg of venison with redcurrants

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*Ce vin rétrahait parfaitement
son terroir d'origine*

Olivia et Nicolas