



LA TABLE DU LOUP - Rouge
AOC Minervois

no added sulfites

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 jars.

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

