

DOMAINE
CHAMP-LONG



CÔTES DU RHÔNE RED
« La Lauzerette »

Varieties : Grenache 50%, Syrah (Shiraz) 50%

Soils : Sandy and stony slopes, facing south-east.

Age of the vines : 20 to 60 years.

Yield : 35 hectolitres/hectare.

Vinification : Manual harvesting, de-stemming, crushing, fermentation at 28° in concrete vats, racking, daily pumping over and punching down in accordance with the specifics of the vintage. Long fermentation (one month) for a powerful and structured wine.

Ageing : Six months in concrete tanks, then one year in barrels of 400 litres that have been used three and four times before.

Tasting : Intense garnet colour, ripe red and black fruit aromas (blackcurrant, wild strawberry), notes of prune and black olive. Structured palate with elegant tannins of great delicacy, and lovely length.

Matching with food : Confit shoulder of lamb, rabbit with Provencal herbs, soft cheeses...

Serving temperature : 18°

Cellaring : 7 years

JEAN-CHRISTOPHE GELY - VIGNERON

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