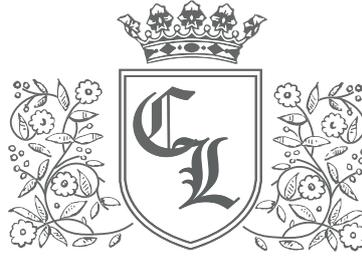


DOMAINE  
CHAMP-LONG



CÔTES DU RHÔNE RED  
« La Lauzerette »

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**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 Provençal herbs, soft cheeses...

**Serving temperature :** 18°

**Cellaring :** 7 years

JEAN-CHRISTOPHE GELY - VIGNERON

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