



# CHATEAU DE FLAUGERGUES : La Sommelière

Languedoc - Red 2012

<b>Region :</b>	Languedoc-Roussillon
<b>Appellation :</b>	Languedoc
<b>Designation :</b>	grès de montpellier
<b>Cuvée :</b>	
<b>Color :</b>	Red
<b>Vintage :</b>	2012
<b>Grapes :</b>	Grenache (30%) / Mourvèdre (5%) / Syrah (65%)
<b>Alcoholic degree :</b>	14,5 %
<b>Bottle size :</b>	750 ml



## WINEMAKING

Sustainable viticulture .  
Mechanical harvesting.  
Total destemming, Frequent pigeage (punching down the cap) , Traditional vinification.  
Ageing in epoxy-resin-lined cement vats, Traditional corks .



## TASTING

**APPEARANCE :** Red colour, dark, crimson highlights.  
**NOSE :** Complex, fruity, powerful burlat cherries aromas, intense black fruit aromas, generous liquorice aromas.  
**PALATE :** Complex.



## SERVING

**SERVING TEMPERATURE :** Between 16° and 18°  
**AGING :** Ageing from 2012 to 2023



**FOOD MATCHES :** Red meats, Red meats in a sauce, Pot-au-feu, Bœuf bourguignon

Powered by **Plugwine**

