

PUJOL IZARD

CUVÉE SAINT FRUCTUEUX



Syrah (80%) Grenache Noir (15%) Mourvèdre (5%)

AOP Minervois Red Wine

Vineyards: Located in the heart of the Languedoc, near the Medievale Cité of Carcassonne and also the Canal du Midi, the vineyards of Pujol-Izard are worked in the respect of deep family traditions for the result of authentic cuvées.

Time to keep: 8 years

Volume: 75 cl (available in magnum (150 cl))

Capsule: Complex

Cork: Natural

Bottle: Bordelaise

Vinification: Mechanical Harvesting with sorting. Fermentation lasts long, six weeks, under temperature control of 20 to 25 ° C. Soft extraction, aging half in oak barrels and half in new barrels and then a month in a the vat for sharpening. Complement of sharpening in bottle for another 12 months.

Land: Clay and limestone on sandstone. Zone of the «balconies of Aude». Selected plots. Exceptional land.

Characteristics: a cuvée of a beautiful dark red to chocolate reflects. An intense nose and end, is expressed with a perfume of black fruit preserves (cassis, blueberry), of forest senses (Cistus, Cade, sage), Mocha roasted and nice wood. Mouth is round and structured by deep tannins. On the palate we find flavor marked by morello cherry, black liquorice, ginger, and wood.

Accompaniment: Serve to 16 or 17 °. A «terroir» wine wonderful to enjoy on the quails with truffles, a stew of lamb with thyme but also on spicy game meat, grilled red meat and also with cheeses of character.

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