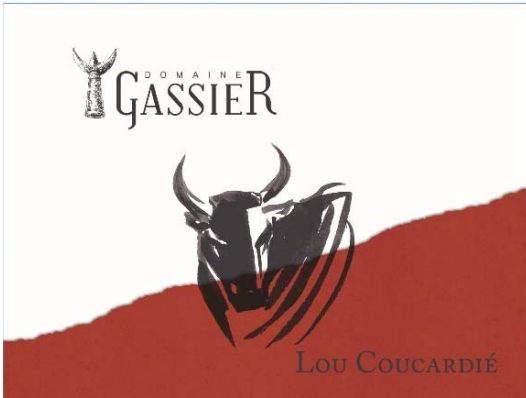


# LOU COUCARDIÉ RED 2015



*This cuvée is baptized after our regional bull - a noble adversary in our tradition of bull games where man is pursued by beast, not the other way around. Strong and courageous, he embodies our ideal. Here we're exploring new territories with the hope of finding the most intimate expression of our terroir.*

*The 2015 vintage started off with beautiful weather, and during the harvest we had to dodge our share of storms. The warm August nights gave berries of wonderful phenological ripeness, but a tad lacking in color. The wines are ample, with ripe fruit and a hedonistic balance.*

**Terroirs:** "galets" and sandy limestone over beds of "safres" and chalk – AOP Costières de Nîmes – Certified Organic

**Varietals:** 50% Mourvèdre, 35% Grenache and 15% Syrah

**Vinification:**

- o certified organic farming
- o selection of sandy, calcareous terroirs and parcels of old vines with naturally small yields
- o manual harvest with double sorting and incorporation of whole cluster (30%)
- o fermentation by native yeast with no addition of SO<sub>2</sub>
- o long macerations (30 days) & manual punching down of the cap
- o aging on lees for 12 months in demi-muids (600L) or 500L
- o one single bottling run without filtration

**Tasting notes:**

- o *Appearance:* Its dark color, almost black, announces a wine of great concentration.
- o *Nose:* Powerful and extremely complex, it displays a wide array of aromas such as dark berries, spices, eucalyptus and vanilla welded in great harmony
- o *Taste:* Rich and velvety, without being heavy, this wine pulls its finish in an aerial display of fresh fruits and ripe tannins.

**Accolades:**

92 – *Jeb Dunnuck*  
 91 – *Robert Parker's The Wine Advocate*  
 Selection – *Bettane & Desseauve 2019*

**Aging Potential:** Wait for 3 years to fully appreciate it

**Food & Wine Paring:** Decant at least 2 hours before serving at 65° (18°C).



cheeses	meats	garden	herbs	method	sauces
Alsatian munster	game	cabbage	thyme	stewed	red wine
Stilton	bison	cepes	bayleaf	braised	marrow
livarot	mutton	white beans	oregano	slow cook	mushroom

