

Notre Dame de Cousignac

Luberon Rouge AOC

60% Grenache, 25% Syrah, 15% Mourvedre

Tasting Notes:

Complex aromas of red and black berries accented by spices. Full-bodied and fruit-forward in style with smooth tannins.

Approachable upon release, yet will continue to develop in bottle over the next 5 years. Serve with simple grilled fare such as sausages or hamburgers.

Vineyards:

Region: Luberon, Rhône, France
Training Method: Cordon
Soil Composition: Calcareous marl & sand
Elevation: 250 meters
Exposure: Eastern & western

Winemaking:

Harvest: Early October
Fermentation: Destemmed, crushed, then macerated on the skins in stainless steel tanks at a controlled temperature for 15-21 days. Each varietal is fermented separately.

Aging:

Container/Cooperage: Stainless steel tanks
Duration: 3-6 months

Technical Data:

Alcohol: 12.5%
Residual Sugar: < 2.5 grams/liter



IMPORTER
OF THE YEAR
2014

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