

Notre Dame de Cousignac

Vacqueyras AOC

80% Grenache, 15% Syrah, 5% Mourvedre

Tasting Notes:

Fresh fruit aromas of black currant are accented by spicy aromas. Backed by roasted nuances, this is a well-balanced wine that is full in body. It is supple on the palate with soft, rounded tannins.

Pair with hearty fall dishes including roasted and braised meats and root vegetables. Enjoy within several years of the vintage.

Vineyards:

Region:	Vacqueyras, Rhône, France
Training Method:	Gobelet & cordon
Soil Composition:	Clay & limestone with alluvial deposits on the terraces
Elevation:	150 meters

Winemaking:

Harvest:

Date:	Late September
Method:	Manual

Fermentation:

Pre-fermentation:	Destemming and crushing followed by a cold pre-fermentative maceration for 4 days
Container:	Cement vats
Duration:	25-35 days depending on the varietal with periodic punch-downs
Malolactic:	Full

Aging:

Container/Cooperage:	Large French oak barrels known as foudres
Duration:	12 months

Technical Data:

	14.5%
Alcohol:	1.1 grams/liter
Residual Sugar:	29.7 grams/liter
Dry Extract:	3.1 grams/liter
Acidity:	



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