

CORBIERES BOUTENAC Château de Saint Louis AOP

Grape Variety: 50% Carignan Old Vines, 30% Grenache and 20% Syrah.

Winemaker's Comments:

Dense intense velvety color. Strong nose with grilled woody and sweet spicy notes of raspberry, black plum and cherry. Hints of cocoa powder which all carry through to the lush, full-weighted palate.

Voluptuous and soft tannins offering both richness and complexity of the aromas. Ample acidity keeping the mouth fresh.

Complex and layered wine, with hints of licorice, tobacco leaf and black pepper that grace the finish.

Wine and Food: Barbecued lamb chops, pork chops or merguez and sausages. Beef balls in tomato sauce, beef ribs steak with Roquefort cheese.

FOOD WINE & SPIRITS