Fiche technique

AOP CÔTES DU ROUSSILLON VILLAGES (ROUGE) 2009

VIGNOBLE FRANÇOIS LURTON
Mas JANEIL

F- 66720 TAUTAVEL

Tél.: +33 (0)5 57 55 12 12 • Fax.: +33 (0)5 57 55 12 13

<u>E-mail</u>: xavier-luc.linglin@francoislurton.com

Website: www.francoislurton.com
Contact: Xavier Luc LINGLIN

Terroir: A mix of schist, slate and chalky soils.

Grape Varieties: 60% Black Grenache

30% Carignan 10% Syrah

Vinification: Part of Grenaches grappes are vinified using carbonic

maceration (whole bunch fermentation). The Syrahs and Carignans are vinified according to traditional methods (stemmed grappes...) with regular rack and return and

pumping over. Malolatic fermentation in vats.

Ageing: Each variety is aged separately in French new oak

"radoux" barrels for 12 months and is regulary racked

(once every 3 months) before being blended

NOTES:	

