Domaine Houchart

Category Grapes

Appellation Producer Country Region Size Degree of alcohol Serving temperature Available Red

Syrah, 30 %, 27 % Cinsault noir, 13 % Grenache noir, 12 % Cabernet sauvignon, 12 % Carignan, 5 % Mourvèdre, 1 % Tibouren Côtes de Provence Famille Quiot France Provence 750 ml 13,5 % 15 °C Québec, Alberta

Terroir

This wine is produced on clay-limestone soil, coarse texture formed from the decomposition of the mother rock from the surrounding mountains.

Vinification and maturation

The grapes are totally de-stemmed before fermentation. The vatting period lasts between 10 to 15 days at 27-28 °C.

Features

Dark garnet color robe. The nose expresses strong aromas of raspberries and violet, with underlined notes of pepper and cinnamon. The palate has a nice attack, the tannins are present and soft, revealing a fine length.

Food Pairings

Ideal with grilled meat or Italian dishes.

Product codes

Québec : 10884612, Alberta : 738566



