

DOMAINE DE
L'ARJOLLE

KARMÉNÈRE

LES ÉTONNANTS



Made from Carménère - the emblematic grape variety of Chile and originally from Bordeaux - grown at Domaine de l'Arjolle in the south of France.

Robe: Purple

Grape variety: Carménère

Vineyard: 2 hectares

Harvest: early October

Vinification : Cold maceration prior to fermentation (8°C). Primary fermentation with temperature control (25°C) and maceration during 15 days.

Ageing in French oak barrels that have been used for two or three vintages.

Tasting note: Dark purple robe. An ex-pressive, fruity nose dominated by black-currant, freshly-cut grass and bell pepper aromas. Lively and long on the palate, with notes of blackcurrant, menthol and pepper and a fine texture.
