

Savary De Beauregard

Domaine Savary de Beauregard - « La Vernazobres », RD 613 - 34530 Montagnac
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Blend of cabernet, syrah and Grenache.

Petite Cour : Silky red

Denomination : IGP Pays d'Oc.

Color : Red.

Grape variety : Cabernet - Grenache - Syrah.

Cuvée : "La Petite Cour" 2012.

Soil : Clay-limestone.

Climate : Mediterranean. Sunny hillside Swept by northern tramontane. Afternoon summer sea breezes.

Cultivation : Traditional with managed minimum treatment programme.

Yield : 45 to 55 HL/Ha.

Vinification : Traditional. Extended fermentation at 25° and 28°. Final bleeding and straining. Kept in oak barrels for 4-8 months. Fining and light filtration.

Service : 18° to 20° - best after 1 hour decanted.

Gastronomy : Charcuterie-red meats-spicy dishes-cheeses.

Presentation : Bottle type "Bourgogne" 75 cl. 43mm Nomacork synthetic stopper. Boxes of 6 bottles (1X6 flat).

Degustation : Rich, ruby colour. A fine bouquet, rich and complex in spices and ripe fruit. Long and well balanced final taste.