

# LARMANELA red

## APPELLATION

AOP Languedoc Pic Saint Loup

## GRAPE VARIETIES

Syrah, Grenache

## IDEAL DRINKING TEMPERATURE

15 - 16°C

## IDEAL FOOD ACCOMPANIMENTS

Dishes, red meat, lamb and game...

## AGEING

It can be kept for 5 to 10 years

## SOIL AND SUB-SOIL TYPE

Chalky-clay scree

## AVERAGE AGE OF THE VINES

35 years

## HARVEST CONDITIONS

Mechanical harvesting

## VINIFICATION / MATURING

Traditional vinification with temperature control and long maceration. Aged in 400-litre barrels during around 16 months

ABV 14,5% vol

150 cl

75 cl



Tender and sweet meeting with sweet berries and aromatic notes of our garrigue, Larmanela exalts the fresh and delicate aromas from the Pic Saint Loup's terroir. Drawing its suppleness and finesse in the depth of soil of the appellation, thanks to thirty years old rooting, Lamarnela is a blend with a large part of Syrah, aged several months in 400-litres barrels. This wine will accompany wonderfully pretty red meat, savoured it as you would a moment of sharing, in any season.

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