

PRUNELARD
IGP COMTÉ TOLOSAN
SUBTLE RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

A very old grape variety, native from the South-West, undoubtedly from the Tarn region. This grape variety had disappeared, but it was rediscovered in old Gaillac vines. It is often confused with Malbec which is actually its direct descendant.

WINEGROWING:

- Grape variety: Prunelard
- Climate: oceanic and Mediterranean influence with mild and rainy winters and hot summers.
- Terroir: plots on two distinctive type of soils, clay-limestone and gravel.

WINEMAKING & AGEING:

Harvest in early October followed by a pre-fermentation maceration to preserve the fruit aromas of the grape variety. We control the temperature during the fermentation at 25 °C. A maceration by "pigeage" for 3 weeks and 4 months of ageing in tanks.

TASTING NOTES:

All on the delicate and precise fruit aromas, this red wine shows bright and fresh notes with some spiciness in it. Complex, with fine tannins and great body that is very enjoyable. Its bitter finish brings freshness and deepness highlighting the mineral notes of purity.

SERVING & PAIRING:

- Service temperature: 16 °C
- Ageing potential: 5 – 10 years
- Food pairing: duck with olives, grilled piece of beef, black pig from Bigorre, cow's cheese, camembert...



EAN: 3760201500477
Weight: 1.47 kg
Natural Cork
Dim: 295 x 87 ø mm



EAN: 23760201500471
Dim: 300 x 265 x 185 mm
Bt orientation: →
Weight: 9.2 kg



6 BT

EUR (80 x 120 cm)
8 layers x 11 cs = 88 cs
Weight: 833 kg / Height: 1.6 m

VMF (100 x 120 cm)
9 layers x 12 cs = 108 cs
Weight: 1 028 kg / Height: 1.8 m