



**GEORGES VIGOUROUX**  
CRUS & ART DE VIVRE D'OCCITANIE

# Tradition Familiale Carignan

Pays d'Oc

Indication Géographique Protégée

- Cépage :** Carignan (100%)
- Terroir :** These light, fresh, fruity and easy-drinking varietal wines are the result of stringent selection of top quality grapes from the best vineyards from Occitanie, in a combination of modern and traditional growing and wine-making methods for your greater pleasure.
- Winemaking :** The winemaking is based on the respect of the fruitiness and a gently extraction of the grapes matter.
- Tasting :** This cuvée with Occitan tones has a beautiful ruby red color. At nose, beautiful brioche flavors and red fruits intertwined with menthol and gourmet notes. On the palate, incredible lightness accentuates the flavors of red fruits and peppermint, before evolving into a long and intense final.
- Pairing :** This wine fits very well with all red meats, lamb and potatoes gratin or poultry.
- Time of ageing:** 3 years
- Serving temperature :** 18 °C/63-64°F
- Range :** Sauvignon Blanc, Malbec, Pinot Noir, Cabernet Sauvignon, Merlot, Carignan
- Packaging :** 6 or 12 Packs

