

# CHÂTEAU DE GRATIAS 2007

## Location

Part of the town of Sigean, the Château of Gratias is located on the ancient path of the Domitien Way, near the Roman fortification of Pech Maho (7th century B.C.).

## Soils

Clay chalk terraces. Soil with small water reserves.

## Grape varieties

40% Syrah, 20% Grenache, 40% Carignan,

## Production

50 hectoliters per hectare.

## Vinification

The Syrah and the Carignan are vinified with carbonic maceration. The Grenache Noir is destemmed, and then vinified according to the traditional method.

## Tasting

Powerful nose with aromas of ripe fruits where red fruits in eau-de-vie dominate (wild cherry, blackberry, plum). Very well balanced with nice structure, the mouth of this warm wine is strongly dominated by aromas of ripe fruits and spices such as pepper and bay leaf.

## Cellar

1 to 2 years

## Service temperature

16-17°C

## Wine-food combinations:

Drink with meat in red-wine sauce, grilled meat and cheese.

