

SPECIFICATION SHEET

CHIROUBLES 2016

- **Surface area: 26 hectares, all in the CHIROUBLES appellation.**
- **Exposure: South, Southeast.**
- **Soil type: Granite and porphyry.**
- **Vinification: semi-carbonic with 30% destemming to increase unctuousness.**
- **Maturation: In stainless-steel vats for 6 months.**
- **Colour: Purplish red.**
- **Nose: Strong fragrance of cherries and strawberries.**
- **Palate: Generous, long on the palate with a finish of red fruits.**
- **Storage: The 2016 vintage can be drunk as of now, but will improve with ageing. The vintage's excellent balance ensures that we will be able to savour it for a good many years to come.**
- **Serving temperature: from 12° to 13°.**
- **Accompanies: Served cold as an aperitif along with a few slices of sausage, then, during the meal, with charcuterie, fish in sauces, Lyon sausage, poultry and white meats, and Charollais-type cheeses.**