

SPECIFICATIONS SHEET

CHIROUBLES 2015 La Précieuse

- **Surface area:** This cuvée comes from a parcel of land on the estate with its own special characteristics – a single-hectare set in the locality known as “Les Roches”.
- **Exposure:** South, Southeast.
- **Soil type:** Granite and porphyry.
- **Vinification:** Traditional method over 10 days.
- **Maturation:** In barrels for 12 months.
- **Colour:** Deep ruby red.
- **Nose:** As it is not matured in new barrels, full respect is paid to the Chiroubles fruit; the wine conserves all of its elegance while gaining in complexity.
- **Palate:** A rich, powerful, very vinous wine.
- **Storage:** 8 years minimum.
- **Serving temperature:** from 15° to 16°.
- **Accompanies:** Red meats or meats in sauces, game, and Reblochon-
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