

### **Co Ho La Corbières 2007**

AOC Corbières Rouge

*In Organic Conversion*

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Our red Corbières in organic conversion is a wine full of personality from a sunny and hot area. On the table, this bottle will become a friend. You will be seduced by this wine, produced in the **highest respect of the soils and in coordination with the seasons.**

#### **Grapes**

**Carignan (50%), Syrah, Mourvèdre, Grenache**

Low yields from old vines: 20Hl/Ha

Minimum intervention on the vines, the soils is lively and treatments on the vineyards are the most natural possible, in coordination with the moon.

Hand harvest.

Carignan, usually described as a rocky grape is actually singularly smooth, the Syrah gives this deep distinctive colour, the Mourvèdre, elegant and spicy is completed by the warm Grenache.

#### **Aging**

The several grapes are blended according to their maturity and evolution. The wine ages in tank for 8 to 12 months with a small proportion in barrel.

#### **Tasting**

The deep colour will tempt your palate!

#### **Nose**

The black berries come first, then the garrigue, this typical smell of the forest in Southern France, will give this wine a powerful, fruity and greedy nose.

#### **Palate**

Powerful and rich in flavours, we find again the black berries, and warm spices of the Mourvèdre. Balance is achieved between the fruits, spices and a good acidity. A natural pleasure.

#### **Service**

To be served at room temperature. Will perfectly match a beef, a piece of lamb or grilled meat.