



Champagnes & Châteaux
QUALITY SINCE 1989

CORBIÈRES BOUTENAC CUVÉE ROMAIN PAUC 2015 CHÂTEAU LA VOULTE-GASPARETS

Going back six generations this is one of the most illustrious names of the Languedoc Roussillon wine industry. Patrick Reverdy, alongside his son Laurent, is currently the guarantor of this ancestral tradition of quality. He is a craftsman whose philosophy is to listen to nature, to live in harmony and respect it, enjoying his unique place in the Corbières hills.

Grape: 50% Carignan - 25% Grenache - 15% Mourvèdre - 10% Syrah

Vineyard & Vinification Note:

Soil: Rolling stones – **Vineyard:** 45 to 115 years old – **Yield:** 25 hl/ha –

Production: 37,000 bottles

Pruning: Goblet – Density: 3,500 to 5,000 plants/hectare
Manual harvest

Vinification: maceration during 16 days in stainless and concrete tanks
12 months in oak, 20% new oak
Filtration before bottling

Tasting Note:

Beautiful deep dark red colour, Cuvée Romain Pauc reveals a powerful and racy nose, of great finesse, mixing floral and fruity aromas. Ample and full, the palate has a pleasant fruit character and beautiful firm tannins.

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Food Pairing:

A special wine that goes with beautifully prepared meat dishes and strong cheeses.

