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06.75.22.85.51

11200 St-André de Roquelongue
www.longueroche.com

Information sheet *Cuvée Raoul – A.O.C. Corbières Rouge*

Name of the wine: Domaine de Longueroche - Cuvée Raoul
A.O.C. Corbières Rouge

Vintage : 2001

Colour : Red

Grape varieties : Carignan, Cinsault, Grenache, Syrah & Mourvèdre
Old vines, yield: 25 Hl / Ha

Environmentally friendly growing techniques
Soil : Clay-and-limestone & ferruginous sandstone

Harvest : Hand-picked and sorted

Type of vinification: Whole-grape maceration (28 days)

Maturing : Barrel (18 months)

Laying-down time: 15 years

Bottle : Bordeaux Antique

Cork : Natural Vintage - 49 X 24

Box: Wooden cases of 6 bottles

Estate-bottled.

Tasting notes : An intense garnet colour, very complex, sophisticated and smooth, revealing a touch of vanilla and oaky roundness evolving towards very ripe or stewed dark berry aromas (prunes and candied fruit).

Serving temperature: 18° to 19°

Serving suggestions: Side of beef "forestière", grilled game.
Red meat, farmhouse cheese, chocolate or coffee desserts, leg of lamb, fruit tart....

Oenologist : Damien Kalanquin (Dubernet Laboratory)

