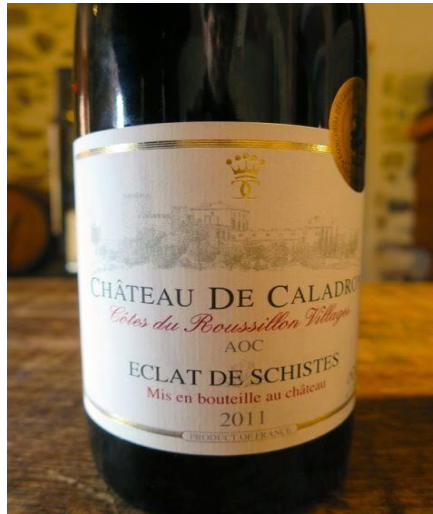


Château De Caladroy Eclat De Schistes 2012



Designation Côtes du Roussillon Villages

Cuvée Eclat Shale

Ground Sandy clay soil developed on black shales and slates of the massive glossy l'Agly. Vineyards located near Força Real between 250 and 350 m above sea level, facing south-east.

Varietals 60% SYRAH
20% GRENACHE BLACK
20% MOURVEDRE

Winemaking Grapes are picked by hand, de-stemmed, crushed. Maceration of 15-21 days maceration temperature-controlled to preserve all the aromatic potential of grapes. Oak aged.

Tasting Dress color garnet. The palate reveals sumptuous notes of red fruits, spices and a supple finish with fine tannins, silky. The flavors are subtle and complex.

Consumption This wine should be served between 16 and 18 ° C (60-64 F). Perfect with lamb or wild boar dishes.

Distinction **Gold medal** Concours des Grands Vins du Languedoc-Roussillon 2013

Silver Medal at the 2014 International Vinalies



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