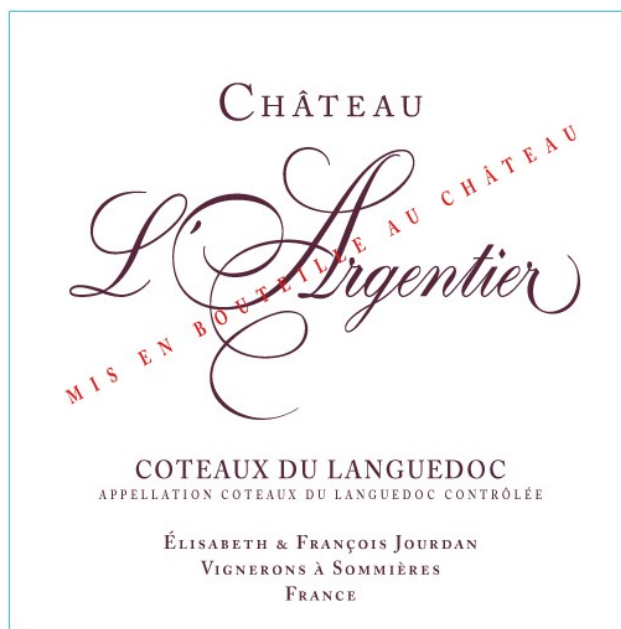


CHÂTEAU L'Argentier

Coteaux du Languedoc Contrôlée



Varietals: 40% Grenache – 40% Syrah – 10% Mourvèdre – 10% Carignan.

Age of the Vines: Vineyards planted from 1935 to 1990.

Harvest: Hand picking. **Yields:** 25 to 35 hl/ hectare.

Winemaking: Fermentation in concrete vats, temperature control, daily pumping over the must, maceration.

Ageing: 18 months in concrete vats.

Tasting Notes: This medium-bodied Languedoc wine is terroir driven. Full flavors of red fruits, spicy notes, and a bright soft acidity, this is a wonderfully produced selection-*special limited vintage 2010*. It will pair perfectly with fowl, red meats, and cheeses.



BACCO FINE WINE
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