



Alo Jais Noir

Region:
IGP Côtes Catalanes

Grapes:
Carignan

ABV:
12.0%

What:

This 100% Carignan is called Jais Noir, aka Black Onyx.

Where:

Our winemaker Guillaume Letang went on a voyage to vineyards unknown to source these grapes. The schistuous vineyards are situated in between Mediterranean Sea and Pyrenean mountains, just at the north-east of Perpignan. Very low-yielding old, bush-vine Carignan was handharvested, destemmed and fermented at controlled temperatures. Stainless steel was used to maintain the freshness and purity of fruit.

Barcode:

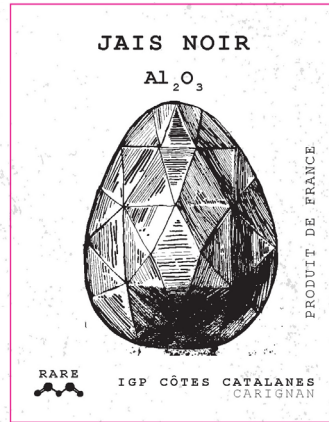
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Sales Info:

750ml , Case 12 , 31.57 lb.

Palletization:

70 Cases / 5 Layers



Food Pairings:

Enjoy with duck confit or roast shoulder of lamb. As a vegetarian option lentil and bean stew would compliment the wine just as well. As the winemaker, Guillaume says, it's a "must taste" wine!

Tasting Note:

The small yields from this area and its unique soils and landscape give distinctive wines with personality. This wine is intense and complex with dark, rich fruit, delicate tannins and smooth mouthfeel.

