



TECHNICAL SHEET

AOP CORBIERES – Château Réveillon

"Tradition"

(red)

Year 1997, Philippe Nougaret took over the Château Réveillon, domain acquired by his family in the sixties. Since then, he takes great care of his vines, and participate actively in the quality evolution of the Corbières wines.

Situated right front of the beautiful lake of Bages, 10km from the sea side, the Chateau Réveillon has received significant changes this last twenty years in order to improve the quality of the wines and combine a southern accent with great freshness.

Philippe Nougaret and his team harvest three-quarters of the 70 hectares of vines by hand, and have always practice a sustainable farming.

Grape varieties: 50% Carignan, 50% Grenache

Alc. by Vol.: 13% Vol.

Harvest and vinification:

30 years old vines.

Limestone and chalky soil.

Handpicking at best maturity.

Traditional destemming.

Tasting notes:

Brilliant color.

The nose is a blend of cassis, red currants and dark cherries.

After a frank and round attack, the wine is greedy and fruity on the palate, with quite a long lasting.

The finish express some grilled mocha and candied fruit flavors.



**AOP Corbières
Château Réveillon**

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