



TECHNICAL SHEET

AOP CORBIÈRES – Château Réveillon

"3 Pierres"

(rosé)

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: 40% Carignan, 40% Syrah, 20% Grenache

Alc. by Vol.: 12,5% Vol.

Harvest and vinification:

25 years old vines

Limestone and chalky soil.

"bleeding method" rosé

Tasting notes:

The intense pink color of this cuvee is the signature of this original blend.

The nose is elegant with citrus and English candies notes.

The mouth is round, fruity, and associated with a light sugary overtone.



**AOP Corbières
Château Réveillon**

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