



VERDARAIL
SALETTES



LA CADIÈRE D'AZUR, VAR. FRANCE

Château Salettes Verdairail

IGP Mont Caume Red



After grapes de-stemming, fermentation is made in thermo-regulated tanks. **No yeast is added.**

After 3 weeks, the blending is done and malolactic fermentation is achieved in cask and aged 4 months in wood cask. **The wine is not filtered.**

The wine is not filtered and is bottled at the Château.

Varietals	100% Carignan
Soils	Deep clay, limestone subsoil.
Robe	Deep dark garnet red robe.
Nose	The nose offers a spicy bouquet and expressive red and black fruits.
Palate	The mouth is round and generous with notes of black fruits. The tannins are delicate offering a peppermint finish.
Serve	T° 16-18
Potential aging	5-10 years
Yields	N/A hl/ha - more 50 years old vines
Alcohol	13,5°

Serve with red meat and delicatessen.