


VINS PIERRE RICHARD



















Blondus Ricardus AOC Corbières 2019

\$27.95

* Suggested retail price



 Sustainable

	Product code	14703444
	Licensee price	\$24.31
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Languedoc-Roussillon
	Appellation	Corbières
	Varietal(s)	Mourvèdre 30 %
	Varietal(s)	Syrah 40 %
	Varietal(s)	Carignan 20 %
	Varietal(s)	Grenache 10 %
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	À boire	To drink or to keep 8 years according to the vintage.



ABOUT THIS WINERY

Nestled between two ponds in Gruissan on what was once an island, the Domaine de L'Evêque extends over 50 hectares of garrigue and vineyards where the traditional Corbières grape varieties are cultivated using sustainable agriculture (HVE Level 3).

TASTING NOTES

Nice deep rich color. The nose is open and flattering, with notes of ripe cherries. The palate is full and flavorful with a nice balance of tannins.

Food Pairings : Meats in sauce, roasted or grilled, as well as most cheese platters.

SERVING ADVICE The complexity and richness of this wine will be enhanced by decanting 1 hour before drinking.

PRODUCTION NOTES

VINIFICATION : Grapes coming from a farm qualified to High Environmental Value level 3. Suppression of insecticides . Manual harvesting. Long maceration.

