



Domaine Tardieu Ferrand

Les Galets

Pont du Gard - Red 2016

Region :	Languedoc-Roussillon
Appellation :	Pont du Gard
Cuvée :	Les Galets
Color :	Red
Vintage :	2016
Grapes :	Grenache (20%) / Syrah (80%)
Alcoholic degree :	15.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.
Traditional hand picking into small crates.
Frequent pigeage (punching down the cap).
Ageing in oak barrel, Traditional corks.



TASTING

APPEARANCE : Crimson colour, deep, ruby red highlights.
NOSE : Complex, elegant, subtle cooked fruit aromas, subtle figs aromas, generous spice aromas, subtle toasted almonds aromas, subtle chocolate aromas, forest floor aromas.
PALATE : Complex, powerful, characterful, dense tannin, elegant tannin, ripe tannin, powerful body, strong intensity, long length.



SERVING

SERVING TEMPERATURE : Between 15° and 18°
AGING : Ageing from 2016 to 2026



FOOD MATCHES : Rib of beef, Red meats in a sauce, Venison, Breast of duck, Flavoursome cheeses

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