



LA PUNITION

AOP Côtes de Provence

ROUGE 2022

GASTRONOMY

La Puntition takes its name from the long and difficult harvest of a plot of old Carignan vines planted in 1945. Suave and harmonious, this cuvée reveals its generosity with round tannins and a delicious mouthfeel.

Dress : Brilliant garnet with purple reflections

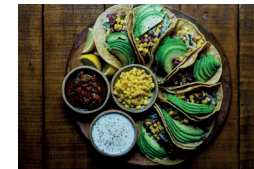
Nose : Distinguished with peppery and kirsch notes

Aromas : Candied black fruits and light spices

Food and wine pairings : Charcuterie, tapas, Provençal dishes, grilled meats and vegetables



Mixed plate



Vegetable tacos

Chicken supreme



Old Carignan (80%),
Grenache (20%)



78 years
Mica-schist soil



3 to 5 years



18 to 20 °C



Traditional vinification
Fermentation in concrete
vats



Traditional culture,
permanent ploughing, no
weeding nor insecticides,
organic certified by Ecocert



75 cl

