Wine's name: Clos Les Pépites

Vintage: 2015

Alcohol content: 14,5%

Appellation: AOP Côtes du Roussillon (Protected Designation of

Origin)

Bottle: Burgundy heavy type, "Minerve", 750ml

Cork: Natural premium quality 45mm x24 mm

Capsule: Premium range complex aluminium

**Labels:** The front label shows a painting from the landscape of our Terroir: slopes between sea and mountains. Christophe Koch's father made this painting in 1999 when his son first settled in this area.

**Type of soil:** The soil of this land is really draining, it's made up of round stones, broken schist, granites on a layer of sand and red clay. Our Vineyard is surrounded by several brooks renowned for their golden nuggets, that is what inspired us to choose the wine's name. (Pépites: nuggets.)

Winemaking process: The grapes were handpicked and sorted, then carefully destemmed before placing into a concrete vat (perfect material to keep the temperature steady during the vinification). This wine benefited from a long maceration (25days) to extract as much concentration as possible. The process follows the organic rules as our vineyard is on conversion. The average yield is under 20 hls/ ha.

Grape varieties: Syrah 44%, Grenache 35%, Mourvèdre 21%

**Aging/Maturing:** In traditional tank. The wine is bottled the first spring after the harvest.

Tasting notes

**Appearance:** Deep and intense purple hue.

**Nose, aromas:** The first strike is powerful with ripe berries aromas such as blackberries and cherry then spice notes of liquorice and pepper. Nose really complex although primary aromas still dominate due to the youth of this wine.

**Taste, flavours:** Here is a full-bodied red wine, rich, concentrated, round with an impressive length that leaves in your mouth the fruity and spicy taste previously noticed as well as a hint of toasted bread.

