



PUR CARIGNAN 2022

APPELLATION

Vin de France

GRAPE VARIETY

Carignan

QUANTITY

5.500 bottles

VINIFICATION

Hand harvest, extraction in small 500l-fermenters to extract with delicacy, at 25°C-27°C during 28 days. Raised in concrete eggs and demi-muids for 8 months.

SERVE WITH

Bistro wine, a wine to be drunk with friends.

BOTTLING PH

April 2023 3.39

ALCOHOL CONTENT TOTAL SO2

12.52 15 mg/L

TOTAL ACIDITY SUGAR

3.61 g/l (H2SO4) < 1 g/l

Organic Wine, Ecocert control, F-BIO-01



Chateau Revelette – 13490 Jouques . 04.42.63.75.43 . chateaurevelette@orange.fr . www.revelette.fr