

Gilles Goujon - 3 stars

Red

Appellation:	AOP Corbières 2019
Blend:	Syrah (45 %), Carignan (25 %), Grenache (30 %)
ABV:	14 %
Soil:	Rich and powerful wine selected from plots of land on limestone hillsides covered with rounded pebbles.
Winemaking:	The Carignan undergoes a carbonic maceration while the Syrah follows a more classic vinification with destemming. After blending, the alcoholic fermentation ends in oak casks.
Color:	This red wine has a beautiful scarlet red color.
Nose:	Aromatic bouquet combining stewed fruits, spices and coniferous notes.
Palate:	Elegant tannins with a slight liveliness. The wine is well balanced between the fruit, spices and a nice acidity.
Preservation:	Up to 5 years
Food pairing:	Ideally paired with red meats and cheeses of character or roasted black pig's back, Gilles Goujon's recipe.



A wine collection created by **Gilles Goujon stars in the Michelin Guide – Cuvée Gourmet**

For Gilles Goujon, being a Chef has always been an ability showing the way to the quest for excellence. He achieved his first star in the Michelin Guide in 1997, second star in 2001, and supreme consecration in 2010 with the attribution of the Third star and the designation of the title of Chef of the year, this, having obtained the previous year five "Toques" in the Guide of Gault and Millau. All the vintages comes from plots scrupulously selected for the quality of the terroir and the age of the vines. Harvested by hand, all clusters are sorted to select only the best.