

# Domaine de Magalanne

## - Cuvée Lou Biou -

AOP Côtes du Rhône Villages Signargues

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This wine, latest creation of the Domain, will seduce you by its roundness and will evolve over time. It's worth leaving the bottles ageing for 1 or 2 years.

This Cuvée is a perfect accompaniment to meat in sauce as well as cheese of character.

Soil : clay-limestone of the villafranchian type

Grape variety : Syrah 40%, Mourvèdre 40%, Carignan 20%

100% Manual harvest. Crushing, alcoholic fermentation (10 days). Pumping-over and releases. Temperatures control (29-31°C), draining and pressing. Malolactic fermentation. Matured for 12 months in vats.