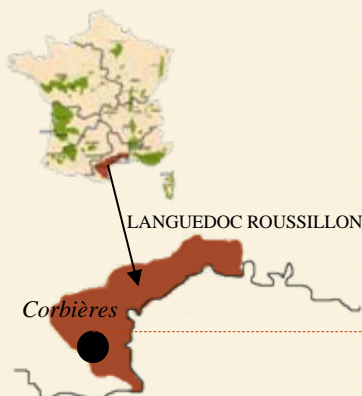




Famille SKALLI

depuis 1920



LANGUEDOC ROUSSILLON

Corbières

CORBIÈRES

CARIGNAN - SYRAH



VIGNOBLES DU LANGUEDOC

For the Skalli family wine is much more than a profession, it is a tradition, built up over three generations with a pioneering spirit that is dedicated to discovering the potential of the Mediterranean and creating great wines.

Terroir : The vines are implanted on the Terroir de Frontfroide, on a chalky clayey soil for the fruitiness, freshness and balance.

Vinification :

The harvest is done during phenolic maturity. There is a coldly pre fermentation to extract color and fruit. The carbonic maceration is made either totally or partially the Carignan to develop the spicy notes. The extractions are soft to obtain a silky structure.

Ageing :

30% is aged in barrels during a 6 month period to bring richness and complexity, whereas 70% is matured in tank stirring of the lees in for the roundness and sucrosity.

Blending :

This Corbières is produced from a blend of Carignan which gives the wine a nice structure and Syrah for the concentration and richness of the tannins.

Tasting notes :

This Corbières, with its bright, yet deep, violet colour reveals an intense nose of Mediterranean herbs and pepper. The delicious taste on the palate offers notes of thyme and blackberries with a finish of toasted bread. Served at 16/17°C, this wine can be enjoyed immediately or can be laid down for 3 to 5 years with the bottle lying flat, away from the light and varying temperatures.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Bordelaise Conique	8.12	25x16.6x29.9	630	105	5	21	852 (+ palette 15kg)	120x80x149

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