



CHÂTEAU
LA NÉGLY

LES CAPITELLES

GFA La Négly

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CLOS DES TRUFFIERS

AOP Languedoc



TERROIR :

Limestone sandy clay, very stony, located on the hillsides of Saint Pargoire in Herault.

GRAPE VARIETIES :

80% Syrah

20% Grenache

VINIFICATION :

The harvest is manual at prime ripening. The grapes are selected one by one and completely destemmed. This is followed by a long vatting period of 60 days in truncated cone vats.

AGEING :

Aged in barrels for 2 years. The malolactic fermentation takes place in the barrels.

TASTING :

Intense ruby red robe. The nose associates aromas of black raspberries, blackberry liqueur, minerals, violet, herbs and espresso coffee with captivating woody undertones.

This enticing voluptuous velvety wine, spreads around the palate and fills even the most difficult to reach areas.

An ideal companion to roasted woodcock "à la ficelle" (on strings) with toast.

Decant before serving.

To be drunk within 15 years.

