



## **Cuvée « Qu'es Aquo »**

means « What is that » in occitan language)

**Output** : 20 hl/ha

**Varietals** : 80 years old Carignans

**Awards:**

**Wine Advocate 2011 Parker** : 90/100

**Vinification** : The grape is harvest by hand middle of September.

Extraction is done 20% by "Pigeage" and 80% by long Carbonic maceration. Aged in 3 years old barrels for 6 monthes.

**Tasting notes** : Very full and round mouth. Black fruits nose and a mouth filling mixed red and black fruits flavours. A big complexity for a top elegant wine

To be drink around 18°C

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