



F A M I L L E  
**LAPLACE**



# Aramis Rouge

## VIN DE FRANCE

### CÉPAGES

Tannat, Syrah

### TERROIR

The vineyards are in Gascony country, the sun-drenched land of the musketeers. The grapes are harvested, vinified, aged and bottled by Pierre Laplace.

### ÉLEVAGE

Aging in tanks for six months. Bottling after aging.

### VINIFICATION

Maceration for 10 to 12 days at controlled temperatures ( 22°C), to combine structure and aromatic potential.

### DÉGUSTATION

Ruby red with light red, brilliant tints. Expressive on the nose with fully-ripe black fruits (blackcurrant, blackberry, etc.). A few touches of spice and green pepper add a very interesting aromatic complexity. Supple, elegant and fruity mouth aromas. Notes of spice, violet and blackberry balance the slightly tannic touch that gives spirit to this wine.

### ACCOMPAGNEMENT

The balance of this wine makes it go pleasantly with various types of cuisine: traditional, world or Italian. Waiting to be tried (between 15 and 16°C) with the country-style terrine or grilled lamb chops.

Si vous souhaitez recevoir plus d'informations vous pouvez nous contacter

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