



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

RED RONCIER 12.5%

The Taste of Authenticity



TERROIR

Category : Vin de France

Geology : Poor clay-limestone or granitic soils, well adapted to grape varieties used.

KNOW-HOW

Harvest : Grapes are harvested in fully ripe.

Wine making : After destemming, berries are crushed, and then put into thermoregulated stainless steel vats for maceration. After alcoholic fermentation has started, after a few days, juice is separated from solid matters. Then, wine is matured on lees where it will stabilize and rest. The aim is not to use any barrel, in order to preserve every varietal aroma.

TASTING AND PAIRING

Tasting : This wine, with a deep red robe, provides intense aromas of small ripe red and black berries. It is supple and mouth-watering on the palate, with soft tannins and fruity flavours.

Wine and food pairing : Meats, couscous, grilled chicken cutlet with mustard, goat's and sheep's milk cheeses

Service temperature : Between 16 and 18°C

Aging potential : To be drunk young, or can be stored during a few years in good storage conditions.

Photo bouteille non contractuelle

Collection Tramier, 14 rue de Chameroise, 71640 Mercurey, France
+33 (0)3 85 45 10 83 | info@maison-tramier.com | www.collection-tramier.com

