



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

RED RONCIER RESERVE

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, it's time for maturing in French oak barrels where wine will stabilize and rest. Then, our cellar master will carefully select cuvees with the greatest potential for development in order to assemble them.

TASTING AND PAIRING

Tasting : This wine with a deep ruby robe provides intense aromas of small ripe red and black berries. We find round and full-bodied flavours on the palate, with well-rounded tannins, as well as notes of fruits and spices.

Wine and food pairing : Leg of lamb, tajine, breast of duck, Epouisses

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

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