



## COLLECTION TRAMIER

L. TRAMIER & Fils  
*Depuis 1842*

LAURENT DUFOULEUR  
DOMAINE

Roncier

### RONCIER RED 180th Anniversary

## 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. This anniversary cuvee, which has a special resonance with the Maison Tramier's creation date, is the fruit of an exceptional "assemblage" completed by our cellar master.

### TASTING AND PAIRING

#### Tasting :

This wine, with an intense ruby robe provides intense aromas of small ripe red and black berries. We find rich greedy flavours on the palate, with silky tannins, as well as notes of fruits and spices, and a rare complexity.

**Wine and food pairing** : Rack of lamb, couscous, beef tartar, Munster cheese

**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.

Product may differ from the bottle shot

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