



BOVIN

AOP LIMOUX RED



History

BOVIN / BULLOCK. n. m : 1-Animal of the bovine species. 2-Meat from this animal. 3- In music, a meeting of jazz musicians to play for their own pleasure : «Faire le Boeuf». These promising definitions inspired this wine's name «BOVIN». A tasty piece of beef accompanied by this red appellation wine, with a smooth jazz melody in the background and your taste buds will start to swing.

Vineyard

Our vines are cultivated on clay and limestone soils in the Atlantic and Mediterranean climatic zones surrounding Limoux.

Grape varieties

Merlot, Cabernet Sauvignon and Malbec.

Vinification

All of the grapes are harvested by hand. Each variety is vinified separately. The Malbec undergo a cold maceration before fermentation. The Merlot grapes are macerated for a long period of 30 days. The wines are matured in oak barrels between 6 and 9 months.

Tasting notes

Deep purple in colour, the nose develops elegant, dark fruit leading to a soft, velvet style on the palate, silky and well structured, long and complex on the finish with well balanced notes of roasted coffee beans and spice. Best served at 15°C.

Food pairing

BOVIN will be a wonderful companion for beef prepared as you like it ! A wine producer's promise !

