

## DOMAINE ROUMAGNAC O GRAND R ROUGE - 2015

Nicolas Roumagnac has joined his uncle Jean-Paul Roumagnac in 2011. In the continuity of the domain evolution, the young winemaker has decided to entirely restructure the wine characteristics, the packaging, and the sales strategies. Thanks to its exponential and quick development, the Domaine Roumagnac is now proud to be ranked among the leading properties of the appellation. It extends over 20 hectares and produces authentic wines which express the subtleties of their terroir and appellation. In AOP Fronton, the star of the show is the Negrette. A native grape variety not grown anywhere else in the world. It covers 50% of the domain and gives a wine abundant in aroma (red fruit, liquorice) and low in tannin.

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### TERROIR

Boulbènes  
Graves  
Rougets

### WINEMAKING

The grape varieties are vinified separately in resin tanks with skin maceration lasting two/three weeks. An assemblage is made just after fermentation and the wine is left to mature in vat for 10 months. It is raked few times before bottling but left unfiltered and un-fined.

### GRAPE VARIETY

50% Négrette  
50% Cabernet Sauvignon

### ALCOHOL

12,5%

### SERVICE TEMPERATURE

18° - 21°

### HOLDING AND PRESERVATION

2 - 5 years

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### TASTING NOTES

The finish is soft, beautiful dark fruits flavours.  
Aromas of red fruit and liquorice.

### FOOD PAIRING

To taste with beautiful pieces of meat, a rack of lamb, cheese but still chocolate

### AWARDS

2014: Gold medal at the general competition Credit Agricole of Paris  
2013: Silver medal at the general farm competition of Paris  
2013: Gold medal Gilbert and Gaillard  
Rated great success by the French wine review

