



# LES SARDINES CATALANES

*vin de partage*

2022

*Cheeky and impertinent, sardines catalanes like to navigate between garrigue and sea spray, along the sun-drenched hillsides that border the mediterranean coast.*



## VARIETIES

Grenache noir, Syrah

## TERROIR

IGP Côtes Catalanes.

Grapes come from our maritime terroir and stony soils from Canet-en-Roussillon hills and Perpignan.

## WINE-MAKING PROCESS

Harvest mid-September. Separated vinification for the Syrah and the Grenache. Pigeage for the Grenache in full bunches in open vats, while the Syrah is vinified in carbonic maceration. Ageing in concrete tanks for 12 months.

## TASTING NOTES

Light red color with bright shades. Balanced nose with notes of red fruits. On the mouth, the wine is sapid and fruity. To taste within the coming two years.

## PAIRINGS

Fruity and gourmet, this red wine is an ideal pairing for tapas or a barbecue!



*In Roussillon, Catalan fishermen used to fish by trolling.*

*To do so, a net carried by a boat some 300m from the shore was deployed, and this net was hauled up from the beach using only the pull of the arms. At the end of the day, all the fish was shared, as was the glass of friendship! There was wine for everyone around the table, from light, fruity reds to fresh, aromatic whites and the lively rosés as we love them. The Sardines Catalanes were created as a tribute to these moments on the beaches of our coasts, to recapture the "joie de vivre" and sharing that have always been the hallmarks of our region.*

SARL FAMILLE LAFAGE  
Route de Canet  
66000 PERPIGNAN, FRANCE  
Tel : 0033 (0)4 68 80 35 82  
domaine-lafage.com  
02/02/2024

*Lafage*