

Amphora Carmenere 2018

- Vin de France
- Carmenere 100%
- Picked by hand, fermented naturally in the amphoras and then matured for 12 months in the same terracotta amphoras (320l & 750l)
- Residual sugar Og/l, alcohol 13%
- This wine is rare find in Bordeaux, filled with aromas
 of green bell peppers, green tomato leaves, aromatic
 peppers and spices. Intensive yet elegant wine with
 a long aftertaste.
- Small production, only about 1000 bottles per year
- Delicious wine with barbeque, Korean beef or dishes
 with aromatic sauces such as teriyaki for example.



More information from www.carsin.com and social media.

Don't hesitate to contact us directly!

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