

Carminia Red Liquor Wine

The liquor wine Carminia is made of grape juice and Vieille Fine du Jura. This is a fruity and generous wine expressing crunchy mellow and sour cherry flavour through the Vieille Fine. Let yourself be seduced by its attraction with just some pieces of dark bitter chocolate.



Grape Variety

100% Pinot Noir

Cultivation

The density of planting is about 6500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2014, our winery has been certified "Terra Vitis".

Wine-making process

« Pinot Noir » bunches macerates with the « Vieille Fine » for a few weeks. The wine is oak-aged for at least two years.

Tasting Notes

Red fruit flavours on the nose.

This silky product offers a nice balance between alcohol, acidity and sugar in the mouth. There are also flavours such as cherry and sour cherry.

Wine-pairing

It has to be served at a cool temperature (from 6 to 8°C) as a pre-dinner drink, with some dried fruits or melon. It also perfectly combines with a chocolate desert, a vanilla ice-cream or any other cream.

Wine-aging

In a cellar, this product can be aged for some years.

Once opened, it can be conserved for a few weeks in the fridge.