



Lou Cagarol

Harvest : by hand
Maceration of 5 days under cold temperature before the alcoholic fermentation,
Long time in the vat up to 30 days with punching of the cap. The press juices are separated from the free running juices.
The malolactic fermentation occurs in oak barrels of 400 l. The ageing process is achieved under a regulated and controlled temperature. The wine is bottled after 20 months of ageing.



Lo Cagarol

Syrah 60 % - Carignan 40 % - Yield 17 hl / ha

Slow maturation,
long ageing to the rhythm of the gastropod.
This cuvée is closely linked to the Fabrié family.
Will, work and concern for selection, leads to a wine,
powerful and elegant, that inspires one to share amongst friends.

The blending of two plants with opposed characteristics and notoriety,
Carignan and shiraz, will surprise you ... pleasantly !



Domaine Toux Trencavel