

# CELLIERS D'ORFEE

*Great wines signing Languedoc*

## CUVEE SEXTANT 2006

AOC: Corbières Red

Terroir: Boutenac

Soil type: Clayey - limestone

Surface: 100 ha

Yield : 35 Hl/ha

Grape variety : Syrah 50 %  
Carignan 50 %

/Alc.: 14%

### Vinification :

Carbonic maceration, Fermentation on skin 15 to 21 days on skin  
After vinification, this wine matured in new oak barrels for 12 months.

### Tasting notes :

Appearance: clear, bright, dark and deep intensity with purple glints

Nose: very intense and pronounced nose with a great complexity stong spicy oaky and savoury aromas at t the first nose and then appear ripe fruits character and liquorice.

Palate: Rich and flavoured mouth , full bodied wine with high and strong silky tannin.  
A really massive wine with an amazing long length ending on toasted notes

Food and wine matching: Red meats in sauce, red meats and games refined cheeses.

Ageing potential : 5 to 8 years

### Awards :

Vintage 2006 ~ Gold Medal at concours AOC Corbières 2009  
Bronze Medal at concours Général Agricole de Paris in 2008

Vintage 2005 ~ Gold Medal Mâcon 2007  
Bronze Medal challenge international des vins 2007

Vintage 2004 ~ Bronze Medal concours vinalies nationales 2007  
Bronze Medal concours AOC Corbières 2007

