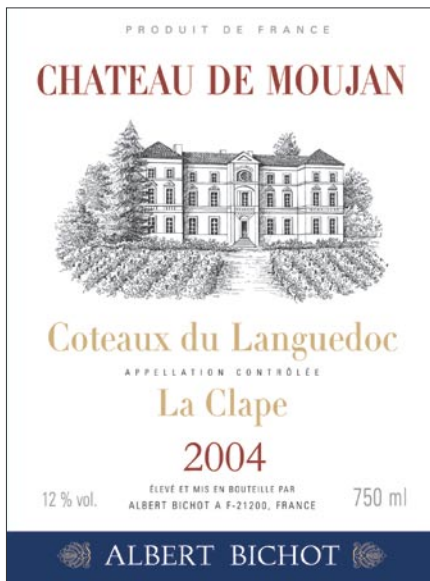




## Coteaux du Languedoc La Clape Château de Moujan



### COLOUR

It has a very deep, bright red colour.

### NOSE

It has freshness and fruit, with black berries and some spiciness, e.g. black pepper.

### PALATE

Full spirited it has plenty of body and solidity.

### GASTRONOMICAL SUGGESTIONS

Served at 14°C, it may accompany red meats, barbecues and poultry.

### CONSERVATION

2006 to 2008.

### KEY DATES OF VINTAGE

Maturation time : 14 months.

Bottled : December 2006.

*Tasted on December 7<sup>th</sup>, 2006*

