

CHATEAU CARBONAC

Corbieres - AOP

Grape varieties: Grenache, Carignan, Syrah, Mourvêdre and Cinsault.

Origin: The vineyards of Corbières (12,000 Ha) is one of the most important Languedoc AOC. Located on Pyrenean foothills between Carcassonne and Narbonne. Cohabiting with cypress, Aleppo pine, thyme and rosemary, the vine enjoys a Mediterranean influence. Heat and low rainfall (offset by relative humidity) provide to the vines with a very long cycle favorable to an optimal maturity.

Vinification: Grapes harvested at perfect ripeness, destemmed, crushed, then fermented for 6 to 12 days controlled temperature (around 28 ° C) and pressed gently. Wine and racked in vats.

Soil: The vineyard hurtles down the white limestone-marl slopes of small hills overlooking the coast to find, in foot of the slopes, the terraces of Quaternary serious punctuated by red sandstone.

Tasting notes:

- **Color:** Black cherry color with ruby glints.
- **Nose:** Intense and complex nose, black fruits and spicy.
- **Palate:** Great substance with soft tannins, persistent and warm, we find the fruity with hints of ripe berries.

Recommendations: Can be served with grilled meat, roast beef or pork, a gourmet salad, braised meat, Mediterranean cuisine or spaghetti.

Serving condition in F°: 61 - 65

Alcohol content: 13

Cellar potential: 2 to 4 years

