



CHÂTEAU
GRAND MOULIN
à LEZIGNAN-CORBIÈRES - Grands vins des Corbières

Vieilles Vignes Rouge

CORBIÈRES

APPELLATION D'ORIGINE PROTÉGÉE

CARIGNAN, SYRAH, GRENACHE, MOURVÈDRE



A full-bodied and fruity wine, the perfect balance.

TERROIR: HIGH TERRACE OF ORBIEU RIVER AT LÉZIGNAN-CORBIÈRES

Stretched 35 meters above the Orbieu River, the high terrace is essentially composed of pebbles left by the floods during the great glaciations. In summer the soils suffer from drought because they are 70 cm deep, a very compact horizon opposing any penetration (water, roots or plough). Only native grape varieties are able to adapt to these extreme conditions.

VITICULTURE

Ploughing of soils, reasoned phytosanitary protection. Trellising of the Syrah and Mourvèdre, free growing vegetation for the Grenache and Carignan. cropping techniques to ensure good aeration and good sunshine clusters, maturing the berries slowly, long and regular. Manually harvested, sorted on the vine trunk.

VINIFICATION

Sorting on arrival in the cellar. 100% destemming. Vatting of a blend of grape varieties and terroirs by maturity level. Fermentation time 40 days with a maximum temperature of 30 ° C. Extraction by punching down.

AGING

Put in barrels after aeration and resuspension of fine lees. One third is aged in French oak barrels for 12 months and two-thirds in stainless steel vats.

TASTING NOTES

A deep red colour. Aroma of black fruits, scrubland and with hints of liquorice. Dense and elegant on the palate with soft tannins. Service temperature of 18 to 20 °, can be kept 7 years. To taste with red meats, dishes in sauce, stew, cassoulet.

Terroir : Alluvium of the quaternary era

Appellation : AOP Corbières red

Yield : 40 hl/hectare

Grapes : Syrah 40% Carignan 20% Grenache 20%
Mourvèdre 20%

Alc/Vol. : 14.5%