



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



Vieilles Vignes Blanc

CORBIÈRES

APPELLATION D'ORIGINE PROTÉGÉE

GRENACHE BLANC, VERMENTINO, ROUSSANNE

A structured and full-bodied wine, with exotic aromas.

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 for the Vermentino and Roussanne, free growing vegetation for white Grenache. Cultural practices 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. Direct pressing of the Vermentino and Roussanne, pellicular maceration of the Grenache. Cold settling. Fermentation 100% in new oak. Maximum fermentation temperature 23°C. Malolactic fermentation carried out in barrels.

AGING

In new oak barrels with stirring lees "bâttonage" for 8 months

TASTING NOTES

A straw yellow colour with green hues. Aroma of white flowers and honey with notes of fresh wood. Structured, round and elegant on the palate. Service temperature of 12 to 14 °, can be kept 7 years. To taste with cheese, foie gras, fish, poultry in sauce.



*«Vins issus d'une exploitation
à haute valeur environnementale»*

Terroir : Alluvium of the quaternary era

Appellation : AOP Corbières white

Yield : 40 hl/hectare

Grapes : Grenache Blanc 50% Vermentino 25%
Roussanne 25%

Alc/Vol. : 14%