

CORBIÈRES
L'Aventure

Brilliant ruby red in colour. A seductive nose of superb aromatic complexity, with cherry and raspberry, black pepper and cinnamon, punctuated with a few notes of mint and green tea. Fresh and elegant in the mouth with aromas of sweet cherry, quince, laurel leaf and tobacco, finishing on notes of cinnamon. The tannins are elegant, discreet and fresh, conferring a delicate, refined structure to the whole. Perfect for drinking whilst young, but promises to get even better with time.

FICHE TECHNIQUE

Appellation
AOP Corbières

Millésime
2022

Cépages
Grenache noir 55 %, Syrah 45 %

Degré
12.5 % alc./vol

Terroir
Hillsides of limestone clay and alluvial sand.

Vinification
The Syrah and Grenache were harvested at the same time, on 21 September. They fermented together in the same vat. Some light pumping over was done daily during the first week, and the cap was moistened regularly over a period of 20 days. After racking, the wine carried out its malolactic fermentation without any problems.

Élevage
In concrete vats for 6 months.

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