

LA POINTE

A gorgeous ruby red characterises this second vintage of our "La Pointe". The delicate fragrance of violet and blackcurrant, complemented by notes of white pepper, turmeric and laurel, and a touch of smoky vanilla create a highly complex bouquet. In the mouth it is pure silk, revealing aromas of wild asparagus and green pepper, followed by redcurrant and strawberry, evolving to mineral and flinty notes on the finish. The fresh, elegant tannins bring good structure and persistence. Made from hand-picked grapes, with superb tension and complexity, the incredible freshness and elegance of this wine defy all preconceived ideas about the Corbières appellation.

FICHE TECHNIQUE

Appellation
AOP Corbières

Millésime
2022

Cépages
Grenache noir 55 %
Syrah 45 %

Degré
13 % alc. /vol

Terroir
Sandy clay limestone

Vinification
The Syrah was picked at the same time as the Grenache this year, on 20 September. Hand-picked and destemmed, with no crushing. The two varieties were fermented together, with light pumping over up to the end of alcoholic fermentation and some moistening of the cap at the end of the vatting period, which lasted a total of 15 days. 25 % of the volume was then racked into barrels.

Élevage
- 75 % in concrete vats
- 25 % in barrel
- For 12 months

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