

LA MADONE

This wine is a magnificent garnet red with beautiful amber highlights. The nose has the typical freshness of Grenache, with mint, laurel and spices such as black pepper and aniseed leading to more intense notes of leather and a hint of smokiness for extra complexity. Perfectly balanced in the mouth with deliciously crunchy tannins, dark fruit such as blackberry and blackcurrant, liquorice, eucalyptus and wild herbs, and a fabulously long finish. This is an expressive and elegant wine of immense ageing potential.

FICHE TECHNIQUE

Appellation
AOP Corbières

Millésime
2020

Cépages
Grenache 65%, Syrah 35%

Degré
14.5 % alc./vol

Terroir
Sandy limestone clay.

Vinification
As with all our top estate wines, once the harvest date has been determined the grapes are meticulously sorted on the bush to retain only perfect grapes. They are all hand-picked and sorted then placed in small crates. At the cellar, the bunches are destemmed and carried gently by conveyor belt into the fermentation vat. Absolutely nothing is added, no sulphites or yeasts, and fermentation starts naturally in thermo-regulated vats. A few brief pump-overs are done during this vatting period of 3 weeks with the temperature being adjusted according to the kinetics of the fermentation. The wine is run off and racked into barrels after a natural sedimentation period of 7 days, followed by malolactic fermentation in barrel.

Élevage
12 months in barrel

PALMARÈS

Jeb Dunnuck 2025
90/100

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