

COLLECTION

HAUTES COLLINES RED

2018 VINTAGE

51 % SYRAH
41 % GRENACHE
8 % CARIGNAN

SERVING TEMPERATURE 16-18°C
CELLARING 8-10 YEARS



Appearance

A bright and clear garnet appearance with deep purple glints, a wonderful viscosity and a full, dense rim.

Nose

The first nose, characteristic of beautiful Syrahs, delivers aromas of licorice and violet.

With airing, notes of roasting assert themselves, intermingled with aromas of strawberry jam and faded roses.

Palate

Very frank, the beginning of mouth is immediately marked by beautiful balances. The mid-palate is full and enveloping. The velvety tactile sensation of the already melted tannins is very silky enhanced by beautiful bitters and a sapid sensation giving it a very nice length.

Food and Wine Pairing

Richelieu pâté croûte. Orloff rump of veal. Miroton beef cheeks. Veggie idea : Candied shallot Tatin.

THE 2018 VINTAGE

The 2018 vintage was a high tension vintage, particularly constrained. We had an unprecedented amount of rainfall in the month of May-June, which was totally unprecedented. The phytosanitary tension was very strong during these two months, requiring us to surveillance at all times. Thanks to the tenacity of the vineyard team, the pressure of the mildew attack only had a impact on us. The summer was rather mild, with strong heat at the end of July without any blockage of maturity, but ten days before the harvest we were victims of a hail storm which took away about 60% of the harvest. A hard blow for the morale of the teams working daily on quality. The harvest started at the beginning of September, the first white and the first white and rosé juices give us wines with a nice freshness but the volumes of production are amputated of an important part. For the reds, the Syrahs are ripe and concentrated. For the Grenache, the balances are more difficult to find, and we had to set the date of the harvest to the millimeter. As an oenologist, I am constantly trying to find the perfect balance between the expression of the terroir and the precision of the winemaking process, in order to transmit the of the elaboration process, in order to transmit an emotion to the final consumer. In spite of a difficult context, this team work teamwork, for which I would like to thank her greatly, has allowed me to adapt to the challenges asked of me.

WINE MAKING

Harvested at night. Double sorting by entire bunch and then by berry after full de-stemming. Crushing. Immediate vatting and separated vinification for each grape variety. Cold maceration before fermentation for 5 days, then fermentation at 18-25°C for 20 to 25 days. Maturing is tailored to each grape variety, and takes place in concrete tanks and/or oak casks. Lightly filtered before bottling.

la Verrerie
CHATEAU

PLEASE DRINK RESPONSIBLY.