

COLLECTION

HAUTES COLLINES RED

2019 VINTAGE

43 %
SYRAH

41% GRENACHE

16 % CARIGNAN

SERVE AT 16-18°C

AGING POTENTIAL 8-10 YEARS



Appearance

The robe is bright and clear, with shades of garnet red and purple reflections, displaying a beautiful viscosity and a full, dense disc.

Nose

The initial expressive and delicate nose evokes of small black fruits, Morello cherries. With aeration, the aromatic intensity strengthens to reveal subtle, fine cocoa notes and some smoky undertones.

Palate

Very clear and precise, the palate's outset is marked by a beautiful tension and a nice balance of freshness and roundness. The tannic structure is elegant and refined, well-complemented, with a smooth, velvety texture. Fine bitters underscore a beautiful length in the mouth and a silky touch.

The elegant aromatic notes are echoed in the palate, and notes of undergrowth emphasize the overall experience.

Pairing

Beef daube ravioli with jus.

Roasted guinea fowl with chanterelles.

Duck breast with cranberries.

Veggie idea: Pumpkin and chestnut crumble

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After a rather rainy winter and spring, the groundwater, replenished accordingly, coped with an exceptionally scorching summer, compelling the vines to draw moisture from deep within to avoid significant water stress. Despite relatively low yields due to the hot summer, the grapes, of impeccable quality, have given rise to very fine reds, promising a bright future and already offering a superb taste experience.

WINEMAKING

Nighttime harvesting. Double sorting upon reception, first on whole clusters and then on berries after complete destemming. Crushing. Direct transfer to tanks and varietal vinification. Cold pre-fermentation maceration for 5 days and fermentation at 18-25°C for 20 to 25 days. Aging for 36 months, tailored according to the grape varieties, in stainless steel tanks, concrete and / or oak vats. Light filtration before bottling.

la Verrerie
CHATEAU