

CARRA, ROUGE | 2017 PIC SAINT LOUP | AOC LANGUEDOC

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TERROIR: LIMESTONE VARIETIES: 60% SYRAH

40% GRENACHE

VINE AGE: 20 YEARS ALCOHOL CONT: 14.5%





OVERVIEW

The vineyards of Château de Lascaux have been in the family for thirteen generations. The name of the domaine, "Lascaux" comes from a limestone specific to the domaine's vineyard sites. Jean-Benoît Cavalier took direction of the property in 1984. The domaine has expanded from twenty-five to eighty-five hectares of vineyards, surrounded by three-hundred hectares of forest, filled with green oaks, pines, and garrigue. The stony soil lends finesse and freshness to his wines, giving the reds greater aging potential than Syrah-based wines grown in other Languedoc soils. The proliferation of garrique certainly is reflected in the aromatics, where notes of laurel, thyme, rosemary, réglisse, and mint are present in the wines. There is a freshness and purity, finesse and complexity in the Lascaux wines that is rare in this wild landscape.

TECHNIQUES USED

- Traditional vinification lasts for approximately 30 days.
- Gentle, regular punch-downs during maceration.
- Ages in cuve for 14 months before bottling.
- Wine bottled unfiltered.

TASTING NOTES

Eyes: Brilliant ruby red.

Nose: Rich and complex with notes of small red fruit and spice. **Mouth:** Ample round and fresh with good structure and tannins.

SUGGESTIONS

• Food Pairings: Earthy foods, grilled red meats and rich sauces.

