CHÂTEAU DE VILLEMAJOU GRAND VIN 2021

AOP Corbières Boutenac

Spirit of the place



Winegrower's note

Château de Villemajou Grand Vin is the fruit of the encounter between an exceptional terroir, Boutenac, original grape varieties, and the grower's know-how. Situated inland in the Corbières appellation, this estate unique for its very old Carignan vines, Mediterranean variety that has been rehabilitated in order to produce great Languedoc wines. The exceptional soil allows the roots to grow very deep, thus protecting the vineyard from the climate excesses of the Mediterranean such as water stress and violent storms.



Winemaker's note

This cuvée derives its remarkable quality from the exceptional grapes. Indeed, the property has old vines aged from 30 to 80 years. A control of yields, 25hl / ha, is carried out by using green harvesting to homogenize the load of each vine, and thus obtain a "grouped" maturation of the bunches. The harvest is manual according to tradition and the wines are then put in Bordeaux barrels of 225 liters in our cellar for a period of about 10 to 12 months. They are neither glued nor filtered before bottling and the bottles are then kept for 12 months before being marketed.





Tasting notes

With a deep garnet color, the Château de Villemajou reveals typical notes of the Corbières; spicy and scrubland plants. The palate has a high aromatic concentration as well as a beautiful length. Dominated by spices, the palate also reveals complex aromas of ripe red berries and finely woody noble plants.



Grape varieties

Carignan, Grenache noir, Syrah



Decant and serve at 16°C with a rack of lamb, game or mature cheese.



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