

CHÂTEAU DE LA GRANGE

AOP Fitou



Heritage



Winegrower's note

The Château de la Grange is located on the terroir of La Palme, in maritime territory, in the department of Aude. The grapes are organically grown here and benefit, thanks to the proximity of the coast, from a microclimate that brings a lot of freshness to the vines and allows to obtain an expressive and very aromatic wine. This castle, steeped in history, is crossed by the Roman road that linked France to Spain: the Via Domitia.



Winemaker's note

The plots are harvested when the grapes have reached their perfect maturity. The grapes, sorted and destemmed, are vinified in the traditional way. The maceration lasts for about two weeks during which particular attention is paid to the temperature control in order to preserve the aromas of the wine. Finally, the wine is aged on fine lees for 9 months in stainless steel tanks.



Tasting notes

The Château de la Grange has a pretty dark garnet colour with ruby reflections.

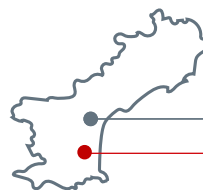
The nose is dominated by fruit aromas of prune and fig, with hints of spices.

On the palate, this wine surprises by its roundness, its ample tannins, its notes of morello cherries, coffee and tobacco.



Grape varieties

Syrah, Grenache, Mourvèdre, Carignan



Narbonne

AOP
Fitou

To be enjoyed at 18°C with grilled meat, beef and game.

