

LES CLEFS Red Wine 2021

Grape Varietals: Syrah, Grenache Noir, Carignan, & Mourvèdre (30hl/ha)

Vineyards & Years of planting: Resplandy Grenache 1999 & 2000, Les Clots Syrah & Mourvèdre 1984, La Serre Carignan 1920 – Cruscades

Terroir: Round pebbles & clay-limestone terraces

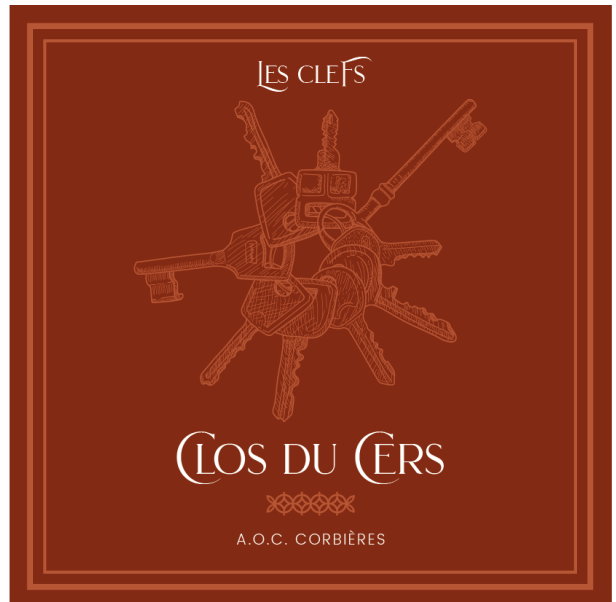
Training method: Trellising - Cordon de Royat and Gobelet Pruning

Harvest: Hand Harvested, September & October 2020

Vinification: Destemming, fermentation in fiber vats, daily pumpover, all by gravity

ABV: 14%

Organic Farming – Last year of conversion



NOTES DES VIGNERONS :

The season started with a catastrophic frost where we lost 70% of our production. The summer, however, was hot and dry. Although we couldn't do a white, we were able to do this beautiful red. The small amount of grapes we had were of excellent quality. We felt very lucky to be able to make this wine and show all that the Corbières has to offer.

We are very motivated by the result of the “Les Clefs” cuvée. This red wine is not shy, it is daring and it knows its terroir. All the vineyards used for this wine are mature, including our 100-year-old Carignan planted by Paul’s great-grandfather.

We do all our vinification by gravity in order to have excellent drinkability and supple tannins. It is bramble fruity with a slight herbal freshness, which makes it want to be accompanied by ribs on the barbecue or a grilled sirloin steak. Serve at 15°C.

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