

NOS AUTRES DOMAINES CHÂTEAU DES ERLES 2014

It was in the eighties that François Lurton became interested in the Languedoc Roussillon and was among the first to spot the region's viticultural potential. In 2001 he decided with his brother Jacques to buy an estate with a magnificent terroir in the forgotten confines of the Corbières region. After taking control of the Château des Erles company, they restored the estate and turned it into one of the flagship estates of the Fitou region. The property's exposed 18 hectare vineyards of Ardoises and Abrigans are located on the rolling hillsides of «Les Côteaux de Villeneuve-les-Corbières» in the inland region of the Haut Fitou.

VARIETY

50 % Syrah, 25 % Grenache noir, 25 % Carignan The Syrah contributes with great depth of colour, roundness, fine tannins and spices. The Grenache and Carignan for their part, provide volume and substance in the mouth, fruitiness and some spices.

VINEYARD

Soil

Sedimentary rocks and black schists. Poor, rather deep soils.

Density

4000 vines/ha. Gobelet pruning for Carignans and Grenaches, Cordon de Royat for Syrahs.

Climate

Mediterranean, (Hot and dry summer - Cold winter) with an important maritime influence. Very windy.

Average age of the vines

20 years old for Syrahs, 30-50 years old for Grenaches and Carignans.

Yield

23 hl/ha.

Location

The Château des Erles is located on the hills of Villeneuve Corbières in the heart of the HAUT FITOU.

WINEMAKING

Harvest

Handpicked into small crates.

Vinification

The grapes are passed on sorting tables, destemmed, then again sorted berry by berry to optimize quality. Carignan is vinified using Carbonic maceration. Syrahs as well as Grenache are vinified in a traditional way. A cold maceration takes place before the starting of the alcoholic fermentation as well as a final hot maceration to finalize the extraction of the polyphenols. Malolactic fermentation takes place in tank.

Ageing

18 months in "demi-muid" (600 Liters barrel), then blending, fining and bottling without filtration.

THE VINTAGE

Despite the dry winter, vines in the Roussillon benefitted from some rainfall during the spring and summer, which made for a balanced vegetative cycle. Summer temperatures were lower than the seasonal average, which slowed the maturing cycle and resulted in later harvests, producing more subtle and more complex grapes. On the 8th September, a full moon phase and plenty of sunshine brought three weeks of beautiful fine weather. And like everyone else, we were therefore pleasantly surprised by the splendid month of September, which made up for any delay in maturity.



TASTING NOTES

Dense dark colour. Very intense nose with black fruit and mild spices. Smooth, rich palate with a spicy finish.

SUGGESTIONS

Beef rib with mixed herbs, roast pork, lightly spiced dishes, broad range of cheeses.

AWARDS

AWARDS 2013 Top 100 - LANGUEDOC ROUSSILLON SUD DE FRANCE Silver Medal - CONCOURS DES VIGNERONS INDÉPENDANTS AWARDS 2004 91 pts - WINE ENTHUSIAST 90 pts - WINE SPECTATOR 16,5/20 - JANCIS ROBINSON AWARDS 2003 91 pts - WINE ACCESS 90 pts - WINE SPECTATOR

TEMPERATURE

18-19°C

CONSUMPTION

5-7 YEARS