

NOS AUTRES DOMAINES CUVÉE DES ARDOISES 2014

VARIETY

30% Syrah, 40% Grenache, 30% Carignan. Our decision to retain this trio of varieties that are so characteristic of the Languedoc, and somewhat magical, for our Château des Erles wines has allowed us to achieve quite a remarkable overall balance.

VINEYARD

Soil

Sedimentary rocks and black schist. Poor, quite deep soil, prone to erosion.

Density

4 000 vines/ha. The Carignan and Grenache vines are goblet pruned whilst the trellised Syrah are cordon pruned.

Climate

Mediterranean (hot dry summer, mild winter), with a strong maritime influence.

Average age of the vines

10-15 year old Syrah, 25-30 year old Grenache and Carignan.

Yield

38 hl/ha.

Location

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.

WINEMAKING

Harvest

Manual, in small crates. The grapes are transferred to the sorting table, destemmed, and then sorted again berry by berry on a vibrating sorting table, to ensure optimal quality.

Vinification

The Carignan is vinified using carbonic maceration. The Syrah and the Grenache are vinified according to traditional methods. Cold maceration is carried out prior to fermentation followed by warm maceration at the end of the process to enhance the extraction of the polyphenols. The malolactic fermentation takes place in vats.

Ageing

12 months ageing in French oak (225 litres) (50% new, 50% of one wine) prior to assembling, fining and bottling.

THE VINTAGE

Despite the dry winter, vines in the south of France 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

Deep red colour with bright purple lights. Good aromatic intensity of particularly red fruits (strawberry, raspberry, blackcurrant), vanilla and smoky notes. On the palate the wine is well-balanced and harmonious with a good structure and a remarkable freshness.

SUGGESTIONS

Roast pork with prunes, lamb chops, barbecued meat.

AWARDS

>Awards 2013 GOLD MEDAL
Concours des Grands Vins du
Languedoc-Roussillon >Awards 2011
GOLD MEDAL Concours des Grands
Vins du Languedoc-Roussillon
16.5/20 Jancis Robison >Awards
2009 TOP 50 Vins du Sud de France

TEMPERATURE

16 - 18 °C

CONSUMPTION

5 years

