



CHÂTEAU PLANÈRES

AOP Côtes du Roussillon

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Roussillon, Château Planères is a family-run estate cultivating an exceptional terroir marked by clay-limestone soils and a Mediterranean climate—ideal for producing rich and elegant wines. The vineyard is managed under sustainable agriculture, with particular care given to expressing the character of the land. Traditional Roussillon grape varieties such as Grenache, Syrah, and Mourvèdre are vinified with precision to reveal their full aromatic complexity. The estate's red wines offer deep aromas of dark fruits and spices, while the whites and rosés stand out for their freshness and finesse. Château Planères perfectly embodies the authenticity and richness of Roussillon wines.

VARIETALS

Carignan 50%, Grenache 30%, Syrah 20%

LOCATION

Geographic location: Roussillon

Soil and subsoil: Light, sandy soils with excellent drainage

Exposure: Ideal for early ripening and high-quality grapes

Production area: 15 hectares

Yield: 50 hl/ha

TERROIR

A lighter, sandy terroir with ideal exposure that allows for early ripening and high-quality grapes.

IN THE VINEYARD

Key stages include soil management, sustainable viticultural practices, yield control, and a mix of manual and mechanical harvesting. The vineyard is carefully tended to preserve the health of the vines and the integrity of the fruit.

HARVEST

Grapes are harvested at full maturity to ensure optimal aromatic expression and balance.

WINEMAKING

Once destemmed and gently crushed, the grapes are immersed in their juice and transferred to tanks for a traditional maceration lasting at least 40 days. Alcoholic fermentation is carried out at controlled temperatures, never exceeding 28°C, to preserve the wine's fruity and spicy aromas.

AGEING

The wine is aged in 228-liter French oak Burgundy barrels for 12 to 18 months. This ageing process softens the tannins and enhances aromatic complexity while maintaining freshness.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This wine is very approachable. It charms with fine fruity notes of blackberry and cherry, and reveals hints of violet upon aeration. The palate is tender and velvety, offering a truly indulgent experience.

FOOD PAIRINGS

Perfect with Mediterranean cuisine (olive oil, tomato, pepper, herbs), noble fish with firm flesh (sole, sea bass, cod, salmon, trout), white meats (poultry, veal, sweetbreads), flavorful red meats (lamb, pigeon, ostrich), game (feathered or furred), and characterful, aged cheeses with powerful aromas.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.