



Languedoc, Chateau La Baronne, Les Chemins de Traverse, Vin de France, Rouge

Vin de France, VSIG, France

Chateau La Baronne is located in Moux, near Carcasonne, and belonged to the Ligneres family since 1890. Besides being winemakers, they've been doctors from father to son since the beginning. Located in the Montagne d'Alaric, highest point of the Languedoc which terroirs represented 4 geological eras, the family is fond of healing people the most naturally way possible;

they are organic since 2007 and biodynamic since 2012!

PRESENTATION

This cuvée was born in 2010 out of a desire to explore a parallel path; it is the gamble of "zero sulphur" in a lively but straightforward wine, crisp and fresh thanks to the Cinsault, complemented, according to the vintage, by Grenache. A joyful wine!

TERROIR

Slopes of clay and limestone gravel.

IN THE VINEYARD

45 years old vines.

Goblet pruning, cultivation with ploughing 1 row in 2, inter-vine cultivation. Picked by hand, sorting in the vineyard and in the cellar before destemming.

WINEMAKING

Wooden conical tanks, fermentation with indigenous yeasts, 12 days of maceration then racking to stainless steel tanks.

Aged in vats for 4 months with stirring of the fine lees.

Bottled unfined and unfiltered.

VARIETAL

Cinsault 100%

13.5 % VOL.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Explosive nose of fresh red fruit, light and easy on the palate for this elegant Cinsault.

FOOD PAIRINGS

Perfect for poultry, pork and veal dishes. Soft cheeses. Chocolate/red fruit dessert.





