



# CHÂTEAU PLANÈRES

AOP Côtes du Roussillon Les Aspres

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 using sustainable farming practices, 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

Syrah, Mourvèdre, Grenache noir

## LOCATION

Located in Roussillon, on the Aspres terroir, Château Planères benefits from poor, stony soils composed of clay and limestone. The southeast exposure of the plots promotes slow, complete ripening of the grapes. Since the 2003 vintage, this terroir has been officially recognized under the Les Aspres appellation, producing powerful, structured, and elegant wines.

## TERROIR

Soil: Clay-limestone with high stone content  
Topography: Sloping plots with southeast exposure  
Climate: Mediterranean, warm and dry  
Appellation: Côtes du Roussillon Les Aspres (since 2003)

## IN THE VINEYARD

The vineyard is managed sustainably, with careful soil work, controlled cover cropping, and minimal inputs. Yields are deliberately low (around 30 hl/ha) to ensure concentration and finesse. Grapes are harvested at full maturity with rigorous sorting in the vineyard.

## HARVEST

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## WINEMAKING

Grapes are destemmed and gently crushed, then immersed in their juice for a long maceration of 40 days to extract tannins and aromas. Alcoholic fermentation is carried out at controlled temperatures (max. 28°C) to preserve the wine's aromatic richness.

## AGEING

Aged for 12 to 18 months in 228-liter French oak Burgundy barrels, including a portion of new oak. This barrel ageing brings complexity, structure, and elegance while respecting the fruit.

## SERVING

Serving temperature: 14 to 16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Prestige captivates with its aromatic intensity: notes of blackberry, strawberry, and black cherry, lifted by hints of violet and sweet spices. On the palate, the texture is full and velvety, with gourmet, slightly grainy tannins supported by bright acidity. The finish is long, elegant, and flavorful.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This characterful red wine pairs beautifully with generous, flavorful cuisine. It enhances grilled or slow-cooked red meats such as herb-crusted lamb or wild boar stew, and complements roasted poultry and Mediterranean dishes seasoned with herbs and spices. Its structure also makes it a perfect match for aged cheeses with powerful aromas, as well as feathered or furred game. An ideal companion for refined and authentic meals.

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