



Languedoc, Chateau La Baronne, Le Grenache Gris de Jean, Vin de France, Orange

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

A great idea from Jean, to work the old Grenache gris in long maceration to give this white wine a lovely salmon colour, a beautiful fullness and a real minerality. A strong personality, like that of the winemaker!

TERROIR

Gravel terraces on clay-limestone soil.

IN THE VINEYARD

60-80 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

Fermentation with indigenous yeasts., For 1/3: juice/berries maceration in jar for 6 months in earthen jar (dolia), For 2/3: Short maceration in the press, pressing in a small stainless steel tank., MLF completed.

After racking, maturing in earthenware jars and eggs for 6 months. Bottled unfined and unfiltered.

VARIETAL

Grenache gris 100%

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Nose of candied orange, dried fruit and saffron. Vibrant and deep on the palate, finishing with a lot of freshness.

FOOD PAIRINGS

Anything orange! Goes very well with oriental and Asian cuisines.





demeter