



# CHÂTEAU DU GRAND CAUMONT

AOC Corbières

Red  
**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in the Corbières appellation, Château du Grand Caumont is a historic estate spread across a vast terroir of rolled pebbles and clay-limestone soils. This unique landscape, combined with the influence of the Mediterranean climate, allows for slow and complete ripening of the grapes, producing wines that are both powerful and well balanced. The vineyard is farmed with respect for the environment, using sustainable practices and a strong focus on biodiversity. The emblematic Corbières grape varieties, such as Syrah, Carignan and Grenache, are carefully vinified to fully express the richness and typicity of the terroir. Vinification follows an approach that combines tradition and modernity, with gentle extraction and ageing in both tanks and oak barrels. The red wines reveal intense aromas of black fruits and spices, supported by a well-defined tannic structure, while the rarer whites offer freshness and elegance. The estate stands as a true ambassador of the authentic character of Corbières wines.

## VARIETALS

Syrah 50%, Carignan Noir 45%, Grenache noir 5%

## LOCATION

The Corbières La Grille from Château du Grand Caumont comes from parcels located in the heart of the Corbières appellation, in a typical Mediterranean environment. The vineyards stretch across hills and plateaus, benefiting from generous sunshine throughout the year. The warm climate is balanced by regular winds, ensuring healthy grapes. The varied exposures allow for gradual and balanced ripening. This natural setting produces wines that are ripe, expressive and structured. It also brings strong aromatic intensity. The environment plays a key role in the wine's typicity. The result is an authentic expression of the Languedoc. The wine fully reflects its origin.

## TERROIR

The soils are composed of rolled pebbles, clay and limestone, typical of the Corbières appellation. This diversity ensures good drainage and limits vine vigour. Pebbles store heat and release it to the grapes. Clay provides structure and roundness. Limestone contributes freshness and balance. This terroir produces wines that are rich, concentrated and harmonious. It enhances the expression of Mediterranean grape varieties. The result is a wine that is both powerful and balanced. The complexity of the soil adds aromatic depth. The terroir expresses itself with character.

## IN THE VINEYARD

Château du Grand Caumont manages its vineyards with strong attention to grape quality and natural balance. Vineyard practices aim to preserve soil life and biodiversity. Yields are controlled to ensure concentration and consistency. Interventions are adapted to each vintage. Careful monitoring of the plots allows for a reasoned approach. The objective is to produce healthy and expressive grapes. This approach is part of an environmentally respectful philosophy. The estate favours sustainable viticulture. The aim is to fully highlight the terroir. The result is authentic wines.

## HARVEST

The grapes are harvested at optimal ripeness to achieve a good balance between richness and structure. The harvest is carried out with care to preserve the integrity of the berries. Careful selection is performed. The Mediterranean climate allows for ripe and concentrated fruit. The vintage shows strong aromatic intensity. This stage is crucial for wine quality. It defines structure and depth. Vineyard work ensures a solid foundation. The harvest reveals the full potential of the terroir. It contributes to the wine's final balance.

## WINEMAKING

Vinification is carried out to highlight the richness of Mediterranean grape varieties. Fermentation mainly takes place in tanks, preserving fruit and aromatic intensity. Extraction is carefully managed to balance power and smoothness. Cellar work aims to structure the wine while maintaining accessibility.

## AGEING

Ageing continues in tanks for about 10 to 12 months. This helps refine tannins and harmonise the wine. It gains coherence and balance. This approach respects the wine's identity. It highlights its generous character. The result remains approachable and expressive.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **SERVING**

14 to 16°C

## **AGEING POTENTIAL**

5 to 10 years

## **TASTING**

The Corbières La Grille from Château du Grand Caumont shows a deep colour and an expressive nose of ripe black fruits, garrigue and spices. With aeration, notes of liquorice and pepper appear. On the palate, the wine is full, structured and generous. The tannins are present but well integrated. The wine shows rich aromatic intensity. The balance between power and freshness is well managed. The finish is long and warm. It stands out for its character and roundness. The tasting is generous and typical. It fully reflects its origin.

## **FOOD PAIRINGS**

This Corbières pairs perfectly with generous Mediterranean cuisine. It matches grilled meats, stews and dishes with aromatic herbs. Its structure also allows it to accompany richer dishes. It can be served with slow-cooked lamb shoulder, cassoulet or chocolate fondant. These pairings highlight its power and generosity. The wine enhances flavours without overpowering them. It fits naturally into convivial meals. Its richness makes it a great partner. It invites simple and flavourful pairings.

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