



# 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 attention paid 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 50%, Mourvèdre 30%, Grenache noir 20%

## LOCATION

La Romanie comes from the Aspres terroir in Roussillon, known for its poor, stony soils composed of clay and limestone. The southeast exposure of the plots promotes slow and complete ripening of the grapes. This terroir gives the wines beautiful concentration, firm structure, and natural elegance.

## TERROIR

Soil: Clay-limestone with high stone content  
Topography: Sloping plots with southeast exposure  
Climate: Mediterranean, warm and dry

## IN THE VINEYARD

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

## HARVEST

Manual harvest at optimal ripeness, with parcel-by-parcel selection to ensure quality.

## WINEMAKING

Grapes are destemmed and gently crushed. They are then immersed in their juice for a long maceration of 30 to 40 days, allowing optimal extraction of tannins and aromas. Alcoholic fermentation is carried out at controlled temperatures (max. 28°C) to preserve the wine's aromatic richness.

## AGEING

La Romanie is aged for 12 to 18 months in 228-liter French oak barrels, with a portion of new oak. This barrel ageing brings complexity, structure, and finesse while respecting the fruit.

## SERVING

Serving temperature: 14 to 16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

La Romanie captivates with its aromatic intensity: ripe dark fruits (blackberry, blackcurrant), black cherry, lifted by hints of violet, licorice, and sweet spices. On the palate, the texture is full and velvety, with fine, well-integrated tannins supported by refreshing acidity. The finish is long, elegant, and flavorful.

## FOOD PAIRINGS

This bold red wine pairs beautifully with grilled or slow-cooked red meats (beef, lamb, game), Mediterranean dishes with intense flavors (herbs, condiments, confit vegetables), and aged cheeses. It also complements characterful dishes such as roasted pigeon, Provençal stew, or wild mushroom risotto.

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

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