



Languedoc, Chateau La Baronne, Les Chemins, AOC Corbières, Rouge

AOC Corbières, Languedoc-Roussillon, 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 real "postcard" of the estate, this wine is made from different parcels of slopes chosen from the whole vineyard. A delicious and complex wine, it is the path that leads to the other expressions in the range.

TERROIR

Blue marl, gravel on clay-limestone soil.

IN THE VINEYARD

Gobelet & cordon de Royat pruning, ploughing 2 rows out of 3, inter-vine cultivation. Picked by hand, sorting in the vineyard and in the cellar before destemming.

WINEMAKING

Cement and stainless steel vats, 30-35 days of maceration with indigenous yeasts. Ageing in vats and barrels with weekly stirring of the lees.

Rottled unfined and unfiltered.

VARIETALS

Carignan, Grenache noir, Mourvèdre, Syrah

14.5 % 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

Complex nose of red and black fruits, bouquet of the garrigue. Round and fluid on the palate, combining energy and depth.

FOOD PAIRINGS

Sauce or simmered dishes, grilled meats, Mediterranean flavours, vegetable/lamb curry, cantal entre-deux, cow's milk cheese.







