

DOMAINE DE CANTALAUZE



Domaine de Cantalauze, Primum Vinum, Rouge, 2024

AOP Minervois, Languedoc-Roussillon, France

*All the south of France in a 75cl bottle !
With friends or family Primum Vinum will be suitable for all occasions*

PRESENTATION

Primum Vinum 2015 was the first bottling of the estate in 2015. Garrigue definitely takes center stage on the nose via thyme and dried herbs scents, with a strong black cherry and raspberry backbone. The wine displays a great deal of finesse, and the mouthfeel is velvety and rich, with dried cherry and anise flavors that extend through the spicy, long and balanced finish.

LOCATION

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, gives Cantalauze wines a particular charm.

TERROIR

Clay-limestone plot on the banks of Aude and the Canal du Midi

WINEMAKING

Picked from vineyards rooted in the banks of Canal du Midi, cold maceration, and gentle winemaking process; fermented separately in concrete vessels and blended for maturation before bottling. No oak treatment.

VARIETALS

Grenache noir 50%, Syrah 30%, Carignan 20%

13.5% VOL.

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

SERVING

T° of service: ±16°C / ±61°F.

FOOD PAIRINGS

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.



REVIEWS AND AWARDS



Concours Général Agricole Paris Médaille d'argent

