



Languedoc, Chateau La Baronne, Alaric, 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

The emblematic blend of the estate is made from a selection of beautiful plots at the foot of the Alaric mountain. Syrah, Carignan and Grenache or Mourvèdre make up this cuvée in varying proportions depending on the vintage. A deep, silky and spectacularly fresh Corbières!

TERROIR

Gravel hillsides on clay-limestone and marl soils

IN THE VINEYARD

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

WINEMAKING

Stainless steel and cement tanks, fermentation with indigenous yeasts, 28-30 days of gentle maceration.

Barrels for 12 months with stirring of the fine lees then vat.

Bottled unfined and unfiltered.

VARIETALS

Syrah 55%, Carignan 30%, Grenache noir 15%

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

Black fruit and zest on the nose. Fleshy, intense and long finish with a hint of mint.

FOOD PAIRINGS

Red meats, grilled, roasted or stewed, old cantal.







