



TERROIR



Lux Rouge, 2024

AOP Corbières, Languedoc-Roussillon, France



PRESENTATION

This sulfite-free cuvée is a full-bodied Carignan with a unique length and velvety tannins, ideal for natural wine enthusiasts.

TERROIR

Stony terraces of the Orbieu. Strong exposure to the wind.

HARVEST

Handpicking in small crates, followed by sorting.

WINEMAKING

The Carignan and Mourvèdre grapes are destemmed, with (30%) of the stalks added after vatting and blending before alcoholic fermentation. No sulphites added during the winemaking process.

AGEING

Aged in concrete vats for 8 months.

VARIETALS

Carignan 80%, Mourvèdre 20%

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 30 years old

13,5 % VOL.

No sulphites.

SERVING

16/18 °C

AGEING POTENTIAL

4 to 5 years

TASTING

Intense violet color.

Black cherries nose, garrigue spices and menthol, opulent.

Velvety tannins, round in mouth. Fruity and round finish.

FOOD PAIRINGS

Ideal with meat in sauce or game.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"A well-balanced, flavorful and juicy red with aromas of dark cherries, dark plums, dark chocolate and baking spices. Medium-bodied with melty tannins. Polished and juicy, with plenty of berries at the center and a flavorful finish. From organically grown grapes. Drink or hold."

James Suckling



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