



Château de Luc, Veredus, AOP Corbières, 2022

AOP Corbières, Languedoc-Roussillon, France

PRESENTATION

Historical terroir with a 2000 years old tradition of winemaking. Vérédus was an old post relay to change horses (corrals) on Romanian Via Aquitania. Unique complex scents of garrigue and spices match perfectly a refined meal.

TERROIR

Clay-limestone and rolled pebbles. Windy corridor leading to the sea.

HARVEST

Handpicking, to select the finest bunches.

WINEMAKING

Temperature regulated maceration for 20 days with regular pumping-over. Vinified with whole berries for Carignan and Grenache.

AGEING

12 months in French oak barrels.

VARIETALS

Syrah 40%, Carignan 30%, Grenache 15%, Mourvèdre 15%

14 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 30 years old

Aging in barrels: 12 month

SERVING

16/18 °C

AGEING POTENTIAL

8 to 10 years

TASTING

Ruby red with purple hues.

Intense liquorice nose, blackberry jam and black olive.

Rich and concentrated mouthfeel, with powerful and silky tannins. Long, with spicy notes of black fruits and pepper.

FOOD PAIRINGS

With grilled beef, or duck breast with a fig chutney.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

91/100

"Aromas of ripe blackberries, plums, currants and dried herbs. Medium-bodied with fine tannins and a creamy, balanced core. Vibrant finish. Carignan, Mourvèdre, Syrah, Grenache. Organic grapes. Drink or hold."

James Suckling

