

LA VICOMTÉ

1977





VIGNOBLES EN LANGUEDOC



La Vicomté, La Noblesse, AOP Languedoc Bio, Rouge, 2022

AOP Languedoc, Languedoc-Roussillon, France



La Vicomté
Domaine des Trois Fontaines, 34230 Le Pouget - France
Tel. +33(0)467968287 - vigneron@la-vicomte.fr
www.la-vicomte.fr    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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ERRB1E

La Vicomté, La Noblesse, AOP Languedoc Bio, Rouge, 2022

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This vineyard stretches from south of Gignac to the village of Saint Pons de Mauchiens, near Pézenas, a small hilly region set against the northern flank of the Aumelas plateau along the left bank of the Hérault. The wines are strongly influenced by the environment of the Hérault valley, where the river plays an important role in the thermal regulation of the area.

WINEMAKING

The grapes are harvested when ripe. They are vinified variety by variety, with long vatting periods of 2 to 3 weeks. The aim is to achieve optimum extraction without dry tannins. After malolactic fermentation, the wines are kept in concrete vats for natural clarification. The wines are blended at the last moment with oaked bases.

VARIETALS

Grenache 40%, Syrah 30%, Cinsault 20%,
Mourvèdre 10%

13,5 % VOL.

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

TECHNICAL DATA

Production volume: 20 000

Surface area of the vineyard: 150 ha

Yield: 60 hL/ha

Age of vines: 14 years old

Aging in vats: 8 months

SERVING

16 to 18°C

AGEING POTENTIAL

3 to 5 years

TASTING

This red wine has a deep ruby color with garnet highlights. Blackcurrant and cherry aromas mingle with delicate woody notes and spices. A supple wine with evolving sensations of finesse and harmony thanks to aromas of red fruit and preserved tannin.

FOOD PAIRINGS

Perfect for enhancing duck breast, grilled piglet, roast pork, spiced turkey, bouffe bourguignon, roast beef, cheeses.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Game, French cuisine, Red meat, Poultry

Type of bottle	Closure		Volume (ml)	item code	Bottle barcode	Case barcode					
Bouteille (75 cl)	Bouchon de liège naturel		750		3331900023521	63331900008629					
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1,16	7,20	780	29,6	8	30,6*15,7*23,4	166*80*120
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
VMF	6	720	4	28	1,16	7,20	808	29,6	8	30,6*15,7*23,4	136*100*120



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