



Languedoc, Chateau La Baronne, Cayrelieres, Vin de France, Rouge

Vin de France, VSIG, 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

A 100% Grenache wine, full of finesse and delicacy. Naturally vinified and matured, it comes from a small, fresh and isolated coomb, Les Cayrelières (in Occitan, cayres = stones).

TERROIR

Clay and limestone gravel valleys.

IN THE VINEYARD

Trained goblet pruning, cultivation with ploughing 2 rows out of 3, the other one naturally grassed, inter-vine cultivation.

Picked by hand, sorting in the vineyard and in the cellar before destemming.

WINEMAKING

Stainless steel tank, fermentation with indigenous yeasts, 12 days of maceration, pressing. Aged in stainless steel vats for several months with stirring of the fine lees.

Rottled unfined and unfiltered

VARIETAL

Grenache noir 100%

13.5 % VOL.

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

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Fresh fruit aromas on the nose, straight and succulent on the palate for this tasty Grenache.

FOOD PAIRINGS

White meats, cheese board.







