



Languedoc, Chateau La Baronne, Vermentino NW, Vin de France, Blanc

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

The Cers was blowing hard the day this 100% Vermentino was born. Its name reflects this, NW, like the prevailing wind direction. Vinified and matured in terracotta and sandstone jars and eggs after a short maceration to preserve all its freshness. A wine of tension and purity of fruit.

TERROIR

Fluvial terraces of sandstone pebbles on clay-limestone soils.

IN THE VINEYARD

Gobelet and cordon de Royat, ploughing 1 row in 2, inter-vine cultivation. Picked by hand, sorting in the vineyard and in the cellar before destemming.

WINEMAKING

Fermented with indigenous yeasts in small stainless steel vat, jars (dolia) and stoneware eggs. Matured in stoneware jars and eggs for six months.

Bottled unfined and unfiltered.

VARIETAL

Vermentino 100%

13 % 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

On the nose, sustained notes of wet stone and citrus fruit. Very clean and mineral on the palate, with an energetic and saline finish.

FOOD PAIRINGS

lodized cuisine such as ceviche, white fish tartar, codfish accras or brandade, seafood.







