

DOMAINE DE CANTALAUZE



Domaine de Cantalauze, Matières Rouge, IGP Pays d'Oc, Rouge, 2024

IGP Pays d'Oc, France

"Taming matter is the first step; achieving the ideal is the second."

Victor HUGO

PRESENTATION

This wine is the result of an ancient and artisanal winemaking method, dating back to Antiquity. The cocchiopesto amphora, a pottery made from fragments of crushed pottery and bound with mortar, is used to give the wine a deep connection with tradition and terroir.

LOCATION

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, gives Cantalauze wines a particular charm.

WINEMAKING

The grapes are harvested manually then vinification is done in a 15hl amphora in cocchiopesto, part whole bunch and part destemmed.

VARIETALS

Grenache noir 95%, Carignan blanc 5%

14.5% VOL.

Contains sulphites. Does not contain egg or egg products. aucun.

SERVING

T of service :16-18 °C

AGEING POTENTIAL

2 to 3 years, 3 to 5 years

TASTING

On the palate, this wine is characterized by a silky texture and soft tannins from aging in amphorae. The fruity flavors develop further, offering a complex palette of juicy red fruits, supported by a light minerality from the amphora.

FOOD PAIRINGS

With its intense tannins and rich red fruit flavors enhanced by impressive layers of acidity, this wine has character, particularly on the finish, and pairs wonderfully with spicy dishes such as a yellow shrimp curry .

CLASSIC FOOD AND WINE PAIRINGS

French cuisine, Red meat

