



TERROIR



Château de Luc, Les Jumelles Rouge, 2024

AOP Corbières, Languedoc-Roussillon, France

PRESENTATION

Since 1985, this cuvée, dedicated to Louis and Claire's twins, is a typical wine from the Corbières, with aromas of garrigue such as thyme, pepper, and juniper.

TERROIR

Stony terrace of Riss, clay-limestone and pebbled. Strong exposure to the wind.

HARVEST

Handpicking, to select the finest bunches.

WINEMAKING

Carignan and Grenache are vinified in whole berries, (30%) carbonic maceration. Long maceration of destemmed Syrah. Then traditional blending. 6 months in stainless steel tanks.

AGEING

Stainless steel tank.

VARIETALS

Carignan 60%, Mourvèdre 17%, Grenache 13%, Syrah 10%

TECHNICAL DATA

Yield: 30 hL/ha
Age of vines: About 30 years old

13,5 % VOL.

Contains sulphites.

SERVING

16/18 °C

AGEING POTENTIAL

4 to 5 years

TASTING

Garnet color.
Spicy nose, scents of black pepper and juniper.
Elegant mouthfeel, with black chocolate. Long with notes of juniper and black olive.

ON THE PALATE

Elegant mouthfeel, with black chocolate. Long with notes of juniper and black olive.

FOOD PAIRINGS

A nice grilled beef rib or a braised meat pie.



REVIEWS AND AWARDS

JAMES SUCKLING.COM

"A fruity, juicy and linear red. Red berries, black olives and warm herbs dominate on the nose. It's medium-bodied with chalky tannins and texture. Similar development throughout. From organically grown grapes. Drink now."

James Suckling

