



TERROIR

## Château de Luc, Les Jumelles Blanc, 2025

AOP Corbières, Languedoc-Roussillon, France

### PRESENTATION

The appellation is made up of only 3% white wine. Therefore, Château de Luc Blanc is part of a minority! Sommeliers who discover this wine love it: notes of fennel and white flowers.

### TERROIR

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

### HARVEST

By night to preserve aromatic freshness.

### WINEMAKING

Roussanne is blended with Grenache white. No malolactic fermentation.

### AGEING

(30%) under wood (truncated cone-shaped vat), malolactic fermentation completed.

### VARIETALS

Grenache 72%, Roussanne 18%, Marsanne 10%

### TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 20 years old

### 13 % VOL.

Contains sulphites



### SERVING

8/12 °C

### AGEING POTENTIAL

4 to 5 years

### TASTING

Beautiful pale yellow.

Mineral nose, roasted almonds, saffron.

Complex mouthfeel, white flowers, structures and mineral. Long, delicate and elegant. Flinty notes.

### FOOD PAIRINGS

Fresh goat cheese, fish in Hollandaise sauce.

### REVIEWS AND AWARDS



93/100

"Une note boisée toastée à l'intensité du fruit. La bouche est ample et concentrée. Une pointe d'acidité combinée à une file amertume assure un bel équilibre à l'ensemble. Finesse de texture, intensité des saveur, pureté des arômes, un beau vin ambitieux."

La Revue du Vin de France

