



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

1/1

