



CHATEAU LA BASTIDE

Exubérance

AOP Corbières Rouge



Terroir

South, south-west facing pebbled sandstone terraces.

Grape varieties

GRENACHE: 50%

MOURVEDRE: 50%

Vineyards are 30 years old.

Yield: 40 HI / Ha



Vinification

The grapes are harvested at full maturity, de-stemmed and undergo a cold pre-fermentation maceration of 5 - 8 days at 7°C. Fermentation is at a temperature of 28 - 30°C for 12 - 15 days, followed by a short post-fermentation maceration of 4 - 5 days. The press-juice and free-run juice are vinified separately and blended only after tastings. The wine is aged for 12 months in inert vats before being filtered and bottled.



Tasting notes

Smokey and spicy on the nose offering rich blackcurrant and cherries on the palate.

A medium-bodied wine with soft, ripe tannins.



Pairing

Will pair well with red meat, game, stews, casseroles and cured cheeses.