



Cuvée Antique Rouge 2015



AOP Coteaux du Languedoc



«A Domaine of Grands Terroirs »
Selection of old vines of the Domaine.
Dominating the volcano of Sainte
Marthe and nested in the coolest cliff
called "Montesquieu" behind Faugères

This cuvée count 9 grapes from 5
different terroirs.

Production : 40.000 bouteilles.

Type of Culture : CERTIFIED VINS
BIOLOGIQUES by BUREAU VERITAS,

Vineyard Management : Royat
system. Gobelet for the grenaches.
Global yield between 25 and 30 hl/ha.

Harvest : Strictly manual, in full
ripeness

GRAPES VARIETALS

- Grenache : Terroirs of greizes calcareous (29 years old) 65 %.
- Syrah : Terroirs of grés and schistes (25 years old) 25 %.
- Mourvêdre : Terroirs of basalte volcanic (16 years old) 5%.
- Aubun, Carignan, Cinsault, Tempranillo, Terrets gris, Terrets noirs

"This Cuvee boasts the exceptional quality of Languedoc vines, authentic and noble: ripe fruits of blackberry and cassis with some notes of honey on the nose, violet and pepper in retro-olfaction. Balanced with ripe and silky tannins with chalky-minerality in the mouth. Ideal with red meats, duck breast, lamb. Also will magnify brie and camembert cheeses"