

# CHÂTEAU DE VILLEMAGOJOU GRAND VIN

AOP Corbières

Spirit of the place



## Winemaker's note

Château de Villemajou Grand Vin is a lucky encounter between the outstanding Boutenac terroir, original grape varieties, and the expertise of the winegrower. Located in the inland part of the Corbières, this estate stands out by its very old Carignan vines, a Mediterranean variety that has been rehabilitated to make Languedoc fine wines. The exceptional soils allow the vine roots to dig deep, thus protecting the vineyard from the excesses of the Mediterranean climate (water deficit, violent storms).



## Winegrower's note

The harvesting date is triggered grape variety by grape variety, and only when the grapes have reached optimum ripeness after daily tastings. The grapes are picked by hand, and when they reach the winery undergo pneumatic pressing during which the press juices are separated. After static settling of the musts, the juice (100%) undergoes alcoholic fermentation in barrels (with temperature control to preserve the freshness and integrity of the aromas). Maturing is performed in barrels for 7 to 8 months through to the spring equinox, with regular stirring (for two months). After a light fining operation, the wine is bottled.



## Tasting notes

Golden, brilliant, fairly deep yellow. Very expressive nose with sublime depth, aromas of dried apricot, grilled almond, very floral scent with hawthorn and broom.

Ample and unctuous mouth, round and very velvety and brioche. Tense and very fresh finish.

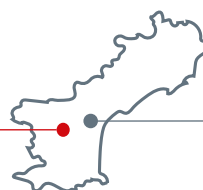
**Serve with fried scallops, fish cooked in sauce, or as an aperitif.**



## Grape varieties

Roussanne, Marsanne, Vermentino, Grenache Gris et Blanc

Domaine de  
Villemajou



Narbonne



GÉRARD BERTRAND

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AOP Corbières Boutenac

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## Winemaker's note

Château de Villemajou Grand Vin is the fruit of the encounter between an exceptional terroir, Boutenac, original grape varieties, and the grower's know-how. Situated inland in the Corbières appellation, this estate is unique for its very old Carignan vines, a Mediterranean variety that has been rehabilitated in order to produce great Languedoc wines. The exceptional soil allows the roots to grow very deep, thus protecting the vineyard from the climate excesses of the Mediterranean (water stress, violent storms).



## Winegrower's note

This cuvée derives its remarkable quality from the exceptional grapes. The estate has 80-year-old Carignan vines and 30-year-old Syrah. Yields are controlled (25 hl/ha) with the help of green harvesting which reduces the load on each vine stock and thus produces a homogeneous level of maturity.

Harvests are manual and begin when the berries have reached ripeness (berries are regularly tasted for each plot to determine the harvest date). Some of the Syrah and Carignan are vinified with carbonic maceration (whole bunches). Traditional maceration is used for other varieties. The wines are blended after malolactic fermentation and then transferred to 225 litre Bordeaux barrels in our cellar and allowed to mature for a period of 10 to 12 months. The wine is neither clarified nor filtered before bottling and it is then stored for 12 months prior to being sold.



## Tasting notes

With a deep garnet colour, Château de Villemajou reveals notes of toast, liquorice and clove and offers powerful and elegant aromas of stewed fruits, sweet spices, leather and roasting.

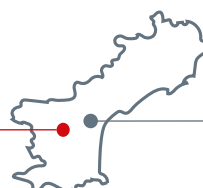
**Decant and serve at 16°C with a rack of lamb, game or mature cheese.**



## Grape varieties

Carignan, Syrah, Grenache, Mourvèdre

Domaine de  
Villemajou



Narbonne



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