

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.

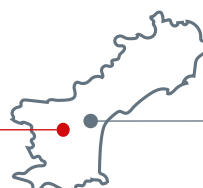
Serve with fried scallops, fish cooked in sauce, or as an aperitif.



Grape varieties

Roussanne, Marsanne, Vermentino, Grenache Gris et Blanc

Domaine de
Villemajou



Narbonne



GÉRARD BERTRAND