

DOMAINE DE L'ESTAGNÈRE

IGP Cité de Carcassonne



Châteaux & Terroirs



Winemaker's note

Jewel of Languedoc, in the south of France, the City of Carcassonne is classified as a World Heritage Site by UNESCO. This medieval city, built during the 13th century and with an international reputation, attracts millions of visitors every year. It is the fairy theater of the famous fireworks of July 14th.

The vineyard, at the foot of this medieval fortress, is located between the Pyrenean mountains in the south and the Black Mountain in the north. It benefits from a Mediterranean climate tempered by the altitude and the oceanic influences of the Atlantic.



Winegrower's note

The work begins in the vineyard, to make a sulphite-free cuvée, the grapes must be perfectly healthy. Maturity is followed by berry tastings and regular analyses which allow us to determine the optimal date for harvesting. The vinification is very traditional, except that we do not use SO2. The grapes are destemmed and crushed before being put into temperature-controlled vats. Temperatures are maintained between 24 and 28°C. Extraction is done by pumping over according to the daily tasting. Pressing takes place at the end of the 15 or 20 days of maceration and the wines are put in vats for the time of malolactic fermentation. After a light fining, the wine is bottled.



Tasting notes

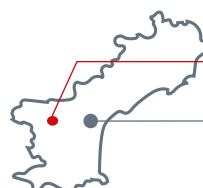
A deep red robe. The nose reveals complex notes of red and black fruits. The mouth is ample and generous with melted tannins. One finds red fruit aromas such as blackcurrant as well as spicy notes. The balanced finish has a nice length.

Serve at 16°C with a rack of lamb or cheese.



Grape varieties

Cabernet Sauvignon, Merlot,
Caladoc, Cabernet franc



Cité de
Carcassonne
Narbonne

