

CHÂTEAU AIGUES VIVES

AOP Corbières-Boutenac

Heritage



Winemaker's note

Château Aigues Vives was built in 1817 on the vestiges of ancient Roman thermal baths (Agua Viva), that were greatly appreciated for the quality of the water and its therapeutic virtues. Hence the name "Aigues Vives". The presence of these water tables in the subsoil is particularly desirable and beneficial for growing vines in this type of arid region with 300 days of sunshine per year. Vines were first grown on this estate by a Roman consul. Many other owners have worked this wonderful terroir since those days. The vineyard is planted with the traditional grape varieties for the region: Syrah, Mourvèdre, Grenache, Carignan. The vines are about 30 years old on average.



Winegrower's note

The berries in each plot are tasted regularly to check their degree of ripeness and to determine the optimal harvesting date. The grapes are harvested manually with a double sorting system, at the vine and in the cellar. The vinification is adapted to each grape variety: Carignan and Syrah are vinified as whole berries with carbonic maceration (lasting 10 to 18 days). For carbonic maceration, both the berries and the stems must be perfectly ripe. Grenache and Mourvèdre are vinified with traditional maceration after being destemmed (for 15 to 20 days). The wine is then matured in barrels for a period of 12 months.



Tasting notes

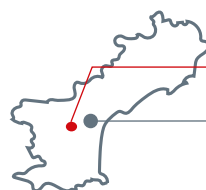
Black cherry colour. The bouquet offers aromas of sweet spices and small red fruit soaked in *eau de vie*. The palate is deep, full and elegant all at once. The finish is dominated by flavours of blackcurrants and blackberries, exquisite, remarkably long in the mouth with a clear promise of pleasure to come.

Serve at 18°C with a rack of lamb, game birds or mature cheese



Grape varieties

Syrah, Grenache, Carignan,
Mourvèdre



Château
Aigues Vives

Narbonne

