

HÉRITAGE 806 – CORBIÈRES 2017

AOP Corbières

Héritage



Winemaker's note

806 marks the first traces of Peyrepertuse Castle, a legacy of the Cathars who built towering citadels that still overlooks the vineyard. The Corbières offer extraordinary geological diversity with schist, limestone and worn pebbles.



Winegrower's note

All the grapes are handpicked. Carbonic maceration lasts from 10 to 18 days (Syrah) and a traditional maceration is carried out (with total destemming) for Grenache and Mourvèdre.

After malolactic fermentation, the different grape varieties are blended and the wine is aged in 225 liter Bordeaux barrels for around 8 months.

After a light fining and bottling, the wine is kept for several months before being released on the market.



Tasting notes

The bouquet offers notes of wild plants (juniper, hawthorn).

The palate is soft and smooth, yet with strong character. Subtle flavours of spices, candied chestnuts, cinnamon and liquorice.

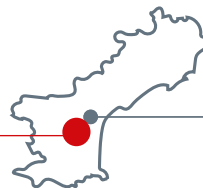
Ideal at 18°C with grilled red meats, tagines, simmered dishes or matured cheeses.



Grape varieties

Grenache, Syrah, Mourvèdre

Corbières



Narbonne

