

HÉRITAGE 1650 – LA CLAPE 2017

AOP La Clape

Héritage



Winemaker's note

The year 1650 marked the height of the maritime wine trade first begun by the Greeks in ancient times, making the port of Narbonne – protected by the mountain of La Clape – a hotspot for vine cultivation. This complex and aromatic blend of Syrah, Carignan and Mourvèdre hails from a limestone terroir.



Winegrower's note

Slow ripening and late harvesting (from the end of September to mid-October) are the secrets to obtaining ripe, healthy and concentrated grapes. This also favours the extraction of colour and aromas during fermentation and maceration.

Syrah, Carignan and Mourvèdre are handpicked and transported to the winery. The grapes are destemmed and then put in stainless steel tanks for macerations of around 20 to 25 days. The wines are then racked and put into barrels for a period of 8 months.



Tasting notes

The first nose offers iodine and floral notes, developing into wisteria and broom scents backed by vanilla.

The palate also offers iodine, making this a dense, deep and rich wine.

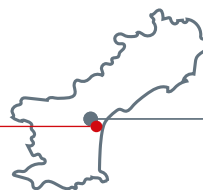
Ideal at 18°C with a rack of lamb, roast poultry or creamy cheeses.



Grape varieties

Syrah, Carignan, Mourvèdre

La Clape



Narbonne

