

HÉRITAGE 1886 – LES ASPRES 2017

AOP Côtes du Roussillon Les Aspres

Héritage



Winemaker's note

In 1886, while Baron Haussmann's architecture was enhancing urban areas, a legend was born: that of Mirmanda, a Celtic city inhabited by fairy enchantresses described in a poem named 'Canigó' after the mountain overlooking the vineyard. The terroir owes its name to the dry soil that produces this elegant wine.



Winegrower's note

The work begins in the vineyard with a selection of the most suitable plots of land to produce this type of wine. The grapes are harvested largely by hand. A double sorting system is carried out in the vineyard and in the cellar. The vinification is traditional and the grapes are therefore de-stemmed before the maceration phase which lasts between 3 and 4 weeks. The grapes are then pressed and malolactic fermentation takes place. Two thirds of the wines are matured for 9 months in barrels, the rest being kept in vats to be blended in spring. After a light fining, the wines are bottled and kept for several months before marketing.



Tasting notes

A highly delicate bouquet of clove, liquorice and roasted dried fruit.

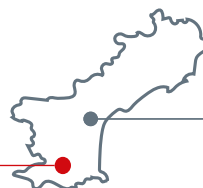
The palate is fleshy and full-bodied, revealing delicate hints of spice and coriander.



Grape varieties

Grenache, Mourvèdre, Syrah

Les Aspres



Narbonne

Decant for one hour and serve at 15°C with a rack of lamb or game.

