

CHÂTEAU LA SAUVAGEONNE GRAND VIN

AOP Terrasses du Larzac

demeter

Spirit of the place



Winegrower's note

The Château la Sauvageonne is a legendary winemaking estate, where optimal sun exposure, perfect location and an exceptional terroir are combined to produce wines of distinctive character. This Grand Vin is the fruit of the union between an extraordinary terroir, an original selection of grape varieties and the superior skill of our winemakers. The Terrasses du Larzac appellation is located in the northern reaches of the Hérault département, a region known for its substantial temperature variations: the distance from the sea and proximity of the Causse provide a touch of freshness on summer nights, allowing the grapes to mature slowly and gradually, developing a rich, deep colour.



Winemaker's note

The harvest dates are determined based on regular ripeness tests, with analysis of the polyphenol content of the grape skins and daily tasting of the fruit as the maturing process advances. The grapes are harvested by hand, placed in special bins and transferred to the winery, where they undergo rigorous sorting. Each variety and each individual plot of vines is dealt with separately.

The maceration time is around 20 to 25 days. At the end of winter, the wines are transferred to new 225l barrels for a stay of between 12 and 16 months.



Tasting notes

Intense, ruby colour with tile-red hints.

Prominent echoes of the scrubland in the nose, with jammy fruit and lively spice. Subtle hints of dark fruit and gingerbread.

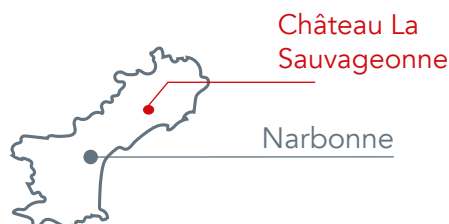
Elegant and refined tannins frame the palate, with great balance and vivacity.

A perfect match for grilled Aubrac steaks, Larzac cheeses and other classics of southern French cuisine.



Grape varieties

Syrah, Grenache, Mourvèdre, Carignan



GÉRARD BERTRAND