

Located in the Aspres terroir, in Thuir, near Perpignan, the Château Lauriga is the latest (2016) addition of Jean-Claude Mas. Originally built by the Clar family, this old Catalan farmhouse has an old cellar now equipped with all the modern winemaking and aging techniques.

Half of the vineyards are in AOP Côtes du Roussillon. The plantations were defined in relation to the sun's course so that photosynthesis could subtly alter the aromatic palette, as well as depending on the direction of the tramontane to avoid damage to avoid wind damage to the vines.



GRAPE VARIETIES

60% Syrah, 30% Carignan, 10% Grenache
Appellation: AOP – Côtes du Roussillon



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone, with gravel
Age of the vineyard: 15-28 years old
Pruning: Gobelet
Density of plantation: 4400 plants/ha
Harvest: manual and mechanical
Average yield: 40 hl/ha
Elevation: 40 meters
Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 14.5 %
Residual sugar: 1.5 g/l
Total acidity: 3.2 g/l
pH: 3.6



VINIFICATION

Partly carbonic maceration for the Carignan, the temperature of the grapes is lowered to favour a gradual start in fermentation and to reinforce the aromatic power of the wine. Maceration continues for 3 weeks with short and regular pumping over to promote the spread of colour and tannins.



TASTING NOTES

Color: garnet colour.
Nose: ripe red fruits, jammed, with liquorice aromas and a touch of sweet spices.
Palate: a round and well balanced, coated tannins, as well as some notes of roasting in the final.
Food & wine pairing: best served at 16°C, with cheese, game meat with sauce.
Cellaring: up to 6 years in ideal conditions.