

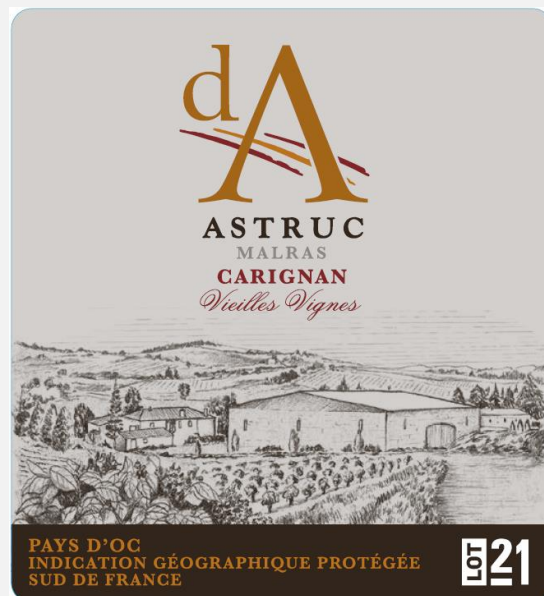
DOMAINE ASTRUC

LOT 21

Carignan Vieilles Vignes 2021

Domaine Astruc is located on the foothill of the Pyrenees. The vineyards consist of 80 ha, with 25 planted on the Limoux appellation and another 250 ha under contract. This is a unique terroir in Languedoc, where diverse climatic influences converge, the Mediterranean and the Oceanic being the most important ones.

On the hillsides of the Aude valley, chardonnay is the king, but red grape varieties are also important: Pinot noir, Cabernet sauvignon, Cabernet franc, Merlot and Malbec give surprising wines. Our Malras site hosts our main cellar and bottling line. This is where we produce the Domaine Astruc wines, as well as the dA reserve and classic ranges which consists of 20 different varietals.



GRAPE VARIETY

100% Carignan

Appellation : IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Terroir: Clayed and Limestone with gravels

Vineyard: over 45 years old

Pruning: Part of the vineyard is trellised. Guyot simple and Cordon de Royat

Density of plantation: 3800 - 4000 plants/hectare

Harvest: Mechanical at night

Average yield: 52hl/ha

Altitude: 110 meters

Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 13.5 %

Residual sugar: 1,5 g/l

Total acidity : 3,25 g/l

pH: 3,69



VINIFICATION

Cold pre-fermentation at 10°C. Fermentation at 27°C the first day and then at 24°C the next 4 days. And maceration for 7 days at 24°C with daily pumping. The wine is then delicately pressed in a pneumatic press. The first presses are assembled. Before the malolactic fermentation, 50% of the wine is placed in 225-liter oak barrels.

Aging: The wine is aged for 6 months in American barrels (new for 20% of them). In May, the wine is filtered and bottled.



NOTES DE DÉGUSTATION

Colour: Intense deep purple with ruby hues.

Nose: Aromas of spices, blackberries, cocoa and notes of undergrowth appear with aeration; finish on toasted notes.

Palate: Powerful, rich and mellow with silky tannins. Balance between floral, fruity and fine spices. A complex and elegant wine. Persistent liquorice finish.

Food and wine pairing: Serve at 16/17 ° C with meatloaf, game, grilled red meat and cheeses.