

DOMAINE ASTRUC

CARIGNAN VIEILLES VIGNES 2017

Domaine Astruc is located on the foothill of the Pyrenees. The vineyards consist of 80 ha, with 25 ha planted on the Limoux appellation and another 250 ha under contract. This is a unique terroir in the 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 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 consist of 20 different varietals.

Grape varieties : 100% Carignan
Pays d'Oc – Indication d'Origine Protégée



Vineyard profile

Soil type: clay with gravels
Age of the vineyard: more than 45-year-old, very low yield
Pruning: Cordon de Royat
Density of plantation : 4400 pieds/ha
Average yield: 45hl/ha
Harvest: Mechanical at night
Elevation :70 – 130 m
Climate : méditerranéen



Wine Characteristics

- Alcohol: 13,5%
- Sugar: 2 g/l
- Total acidity: 3,15 g/l
- pH: 3,70



Vinification process

Cold pre-fermentation maceration at 10°C.
Fermentation at 27°C max the two first days, then 24 °C. Maceration for 7 days at 18-23°C max with daily pumping over. After maceration, the wine is pressed very softly with a pneumatic press.
The first press is partly re-blended with the free run juice. 50% of the blend undergoes malolactic fermentation in oak barrels. The wine is aged in oak barrel for 6 months in our air-conditioned cellar.



Winemaker's comments

Color: Intense deep purple color with ruby highlights.
Nose: First, blackberry and spices notes, then cocoa, earthy and smoked oak aromas.
Palate: Full-bodied, rich and fresh, with soft velvety tannins. Complex flavours of fruit, flowers and liquorice notes bringing a real freshness to the wine. .
Cellaring: Over 5 years in good cellar conditions (15°C).
Food pairing: Best served at 15/17° C with warm salads, meat pies, grilled meat, beef stew, Bolognese pasta or soft cheeses.

