



Château Lauriga Rivesaltes Grenat 2018

Swept by the Tramontane wind, the vineyard is planted on the sandy, free-draining soils of the Pliocene hillsides so typical of the Aspres region. The diversity of the Lauriga terroir makes it possible to produce wines with a subtle palette of aromas and flavours. For Château Lauriga, caring for the environment by preserving biodiversity is a top priority, as well as looking after the people who work in the vineyard.

When the vineyards were restructured in the 1990s, they were replanted in relation to the path of the sun (to optimise the effects of photosynthesis on the complexity of aromas) and also the direction of the Tramontane, to avoid wind damage to the vines.



Grapes varieties: 100% Grenache
AOP –Rivesaltes Grenat



Vineyard profile

Type of soil: Clay and limestone, with gravel

Age of vineyard: 20 – 25 years old

Pruning: Cordon de Royat

Density of planting: 4400 plants/ha vine

Harvest: hand-picked

Average Yield: 25hl/ha

Elevation: 60 - 120 m

Climate: Mediterranean



Wine characteristics

Alcohol: 17 %

Sugar: 90 g/l

pH: 3,6



Vinification process

Grenache is hand-picked when it is fully ripped. Traditional vinification with long maceration.

Then wine is fortified with neutral alcohol (96%) to stop fermentation and keep residual sugar. Then we cool it down, keeping light pumping over (1 per day, not more) on. Removing from the vat according to tasting agreement. Pressed wine is blended or separated depending of the sweet quality we expect.



Tasting notes

Color: deep red garnet

Nose: intense with blackberry, raspberry and cherry aromas

Palate: lot of wild red and black berries fruits; good balance with freshness and integrated tannins.

Food pairing: as a before diner, or with sweet-sour meals, and of course with chocolate desserts.