

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

Carignan, Grenache, Syrah
Appellation : IGP Côtes Catalanes



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone, with gravel
Age of the vineyard: 20-50 years
Pruning: Cordon Royat
Density of plantation: 4400 - 5000 plants/ha
Harvest: mechanical
Average yield: 40 hl/ha
Elevation: 70-100 meters
Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 14.5 %
Residual sugar: 2 g/l
Total acidity: 3.5 g/l
pH: 3.7



VINIFICATION

The bunches are destemmed without crushing, then vatted. Pumping over with aeration, temperature control, then long maceration for a minimum of 3 weeks. Gourmet wine that can stand the test of time in the cellar, matured in vats for 9 months.



TASTING NOTES

Color: deep red color.
Nose: notes of red fruits and spices. Generous and fleshy wine.
Palate: light and fine tannins, typical of old Carignan.
Food & wine pairing: best served at 15-16°C, with charcuterie, white meats, or cheeses.
Cellaring: 5 years in good storage conditions.