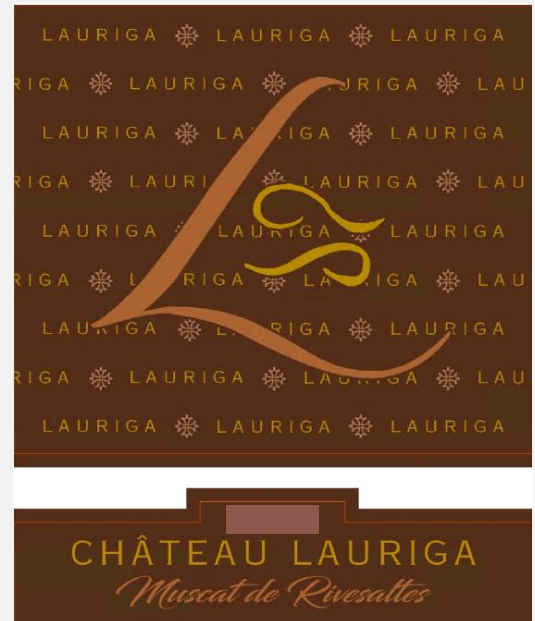


The Château Lauriga is located in the Aspres terroir, in Thuir, near Perpignan, and was acquired by Jean-Claude Mas. Originally built by the Clar family, this old Catalan farmhouse has an old cellar now equipped with all the modern winemaking and aging techniques.

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

100% Muscat petits grains

Appellation : AOP Muscat de Rivesaltes



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone, with gravel

Age of the vineyard: 20 years old

Pruning: Guyot simple

Density of plantation: 4400 plants/ha

Harvest: mechanical

Average yield: 18hl/ha

Elevation: 60-120 meters

Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 15.5%

Residual sugar: 105 g/l

pH: 3.6



VINIFICATION

The harvest is destemmed and put directly into the pneumatic press under a regulated atmosphere saturated with carbon dioxide. The fresh harvest is then pressed with great care. Fermentation takes place with strict temperature control. The fortification operation is then carried out to keep the must with the desired sweetness.



TASTING NOTES

Color: bright pale-yellow color.

Nose: floral and powerful with notes of candied white fruit.

Palate: the sweetness appears to be deliberately imitated, associated with a nice freshness and a good complexity of ripe fruit with notes of sweet spices.

Food & wine pairing: ideal for an aperitif, with foie gras, or with a dessert made from dry cakes or white cream.

Cellaring: up to 10 years in ideal storage conditions.