

# La Vernède



## Château La Vernède CAECILIA

AOC Coteaux du Languedoc

### *Grape varieties*

Syrah, Carignan, Grenache, Mourvèdre

### *Terrain*

Our Syrah, Carignan and Grenache plots are situated on south-facing clay-and-limestone slopes overlooking the Pyrenees (terroir : 'La Garrigue de la Vernède'). Our Mourvèdre vines are also planted on clay-and-limestone slopes but are south-east facing, towards the Mediterranean (terroir : 'Roque Tracaude').

### *Vineyards*

The vines are between 20 and 60 years old. The vineyards are all ploughed. Fertilisers are all of animal origin. Manual leaf-thinning is carried out to help the grapes ripen. Yields are kept down to 30hl/ha from when the vines are pruned in winter. The bunches are counted and weighed throughout July (at berry-set). Bunch thinning begins when the berries begin to change colour.

### *Vinification*

Each plot is vinified in a separate vat. Traditional vinification is used for Syrah, Grenache and Mourvèdre : Total de-stemming then alcoholic fermentation under controlled temperatures ( 28 - 30° C ). After regular pumping over, solids are removed at the end of alcoholic fermentation. Maceration of berries after 15 to 21 days depending on vintage. Vinification by carbonic maceration for Carignan. The grapes are hand-picked in whole bunches and poured into a vat saturated with carbon dioxide to encourage inter-cellular fermentation in the berries.

The selected juices, extracted during pressing, are blended with the last free-run juices. These juices are then poured into new barrels where alcoholic fermentation is completed. This technique leads to a more mellow oakiness that is further improved by a second malolactic fermentation.

### *Maturing*

14 months in new French oak barrels from Allier, fine-grained with different levels of toasting.

### *Production*

Limited to 3,000 numbered bottles.

### *Tasting notes*

A deep red with hints of ruby, Cuvee Cecilia has a delicate bouquet that combines vanilla, coffee, spices ( liquorice, pepper ) with small red berries. Smooth and full-bodied on the palate, it reveals complex blackberry, blackcurrant and black cherry aromas. The tannins show great finesse and add elegance and strength to the wine. This is a great wine that could be laid down for up to fifteen years.

