

La Vernède



Château La Vernède

White, vinified in oak barrels

AOC Coteaux du Languedoc

Grape varieties

Roussanne, Grenache Blanc

Terroir

The 'red earth' Roussanne vines are planted on the south-west side of slopes overlooking the Aude plain. The soil consists of red marl on limestone slabs. The Grenache Blanc has been planted on the 'garrigue de la Vernède' terroir. This is the highest plot on the estate and the soil is clay-and-limestone and gravelly.

Vineyards

Roussanne and Grenache were both planted in 1994. The vineyards are all ploughed. Fertilisers are all of animal origin. Manual leaf-thinning is carried out to help the grapes mature. Yields are kept down to 40hl/ha for Grenache Blanc and 20hl/ha for Roussanne, from when the vines are pruned in winter and, if necessary, by bunch thinning during the month of July.

Vinification

The grapes are harvested slightly over-ripe and are picked at night, then macerated for 12 hours at 10° C prior to fermentation. This is followed by gentle pressing. Only the first juices are chosen for this vintage. The must is cold-settled (6° C for 24 hours). Vinification takes place in new casks made of French oak from the Vosges and Nièvre forests only.

Maturing

Matured for 6 months on fine lees with weekly stirring in 228 litre Burgundy barrels.

Production

Small production run, not exceeding 2,400 bottles.

Tasting notes

A brilliant, crystalline, golden colour with greenish-yellow tints. The nose has great finesse, delicacy and elegance, with hints of dried autumn fruit (pears, quinces) on a vanilla finish. Refined, long-lasting and fleshy on the palate, with persistent hazelnut, roasted almond and brioche flavours. The wine may be laid down for a time (4 to 6 years depending on the vintage), but may also be enjoyed young.

