

La Vernède



Château La Vernède

Red, matured in oak barrels

AOC Coteaux du Languedoc

Grape varieties

Syrah, Carignan, Grenache, Mourvèdre.

Terroir

Our Syrah, Carignan and Grenache plots are situated on south-facing clay-and-limestone slopes facing 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 on Syrah and Mourvèdre to help the grapes mature. Yields are kept down to 45hl/ha. Bunch thinning is carried out according to the alcohol level of the vintage.

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 15 to 21 days depending on the 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.

Maturing

12 months in French oak casks from the Vosges and Nièvre, fine-grained with different levels of toasting.

Production

30,000 to 35,000 bottles.

Tasting notes

A sustained, brilliant colour with garnet tints. Delightful vanilla aromas combined with toasted notes of cedar and incense, and a touch of spiciness. Full-bodied and smooth to the taste, developing persistent dark berry flavours (blackcurrants, bilberries). This firm wine, with its mature, silky tannins, may be laid down for up to ten years.

