

CHÂTEAU DE LA SOUJEOLE GRAND VIN

AOP Malepère

demeter

Spirit of the place



Winegrower's note

The Château de la Soujeole is located on the terroir of the Malepère Appellation, bounded on the West by Castelnaudary, on the East by Carcassonne and on the South by Limoux. It enjoys a Mediterranean climate with strong humid oceanic influences from the west, providing this soil an exceptional ecological entity, well known botanists who mix plants and shrubs, various species, Mediterranean and oceanic. The vineyard, located near the famous medieval city of Carcassonne is cultivated biodynamically. The Grand Vin is a selection of the best casks of the château.



Winemaker's note

The harvest is manual with a sorting done at the plot and the cellar. The grapes are de-stemmed then in vats to be vinified in traditional maceration. Each plot and each grape variety are vinified separately. The wine is aged in French oak barrels for 12 months. At each stage from the aging to the bottling, special attention is paid to respect the rhythms of biodynamics.



Tasting notes

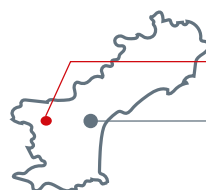
Ruby colour. On the nose, blackcurrant and black fruits notes with a hint of chocolate and mocha. Fairly concentrated with powerful, well-integrated tannins. Nice freshness on the finish. Tasty, complex with notes of barrel ageing very well integrated, concentrated and long wine.

To pour at 16°C, it pairs with grilled meat or in a sauce, also very well with the traditional dish of Carcassonne : the cassoulet.



Grape varieties

Merlot, Cabernet franc, Malbec



Château de la Soujeole

Narbonne



GÉRARD BERTRAND