

CHÂTEAU DE VILLEMAGOJOU GRAND VIN

AOP Corbières Boutenac

Spirit of the place



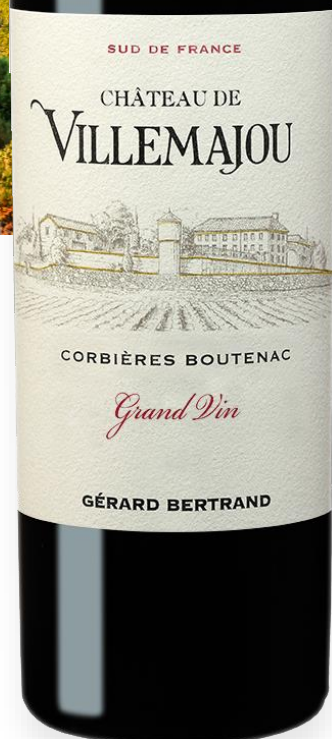
Winegrower's note

Château de Villemajou Grand Vin is the fruit of the encounter between an exceptional terroir, Boutenac, original grape varieties, and the grower's know-how. Situated inland in the Corbières appellation, this estate is unique for its very old Carignan vines, a Mediterranean variety that has been rehabilitated in order to produce great Languedoc wines. The exceptional soil allows the roots to grow very deep, thus protecting the vineyard from the climate excesses of the Mediterranean such as water stress and violent storms.



Winemaker's note

This cuvée derives its remarkable quality from the exceptional grapes. The estate has 80-year-old Carignan vines and 30-year-old Syrah. Yields are controlled (25 hl/ha) with the help of a green harvesting which reduces the load on each vine stock and thus produces a homogeneous level of maturity. The harvests are manual and begin when the berries have reached their optimum ripeness level. The berries are regularly tasted for each plot to determine the harvest date. Some of the Syrah and Carignan are vinified with a carbonic maceration in whole bunches. The traditional maceration is used for the other varieties. The wines are blended after the malolactic fermentation and then transferred to 225-liter Bordeaux barrels in the cellar and allowed to mature for a period of 10 to 12 months. The wine is neither clarified nor filtered before bottling and is then stored for 12 months before being sold.



Tasting notes

With a deep garnet colour, Château de Villemajou reveals notes of toast, liquorice and clove and offers powerful and elegant aromas of stewed fruits, sweet spices, leather and roasting.

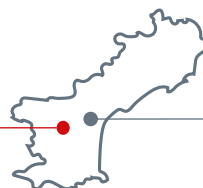
Decant and serve at 16°C with a rack of lamb, game or mature cheese.



Grape varieties

Syrah, Carignan, Grenache noir, Mourvèdre

Domaine de Villemajou



Narbonne



GÉRARD BERTRAND