

Zazou

CORBIÈRES AOC

Viticulture

Soil Type : Limestone.

Vine Age :

Irrigation Type : No irrigation

Slope : Gasparets, central Corbières.

Harvest Date :

Yield (Tons / Hectare): 40 hl/ha



Vinification:

This is a blend of 15% Syrah, 45% Carignan, 30% Grenache, and 10% Mourvedre. It is made from selected vineyards located in the area around the town of Gasparets in the central part of Corbières, called Boutenac. 'Agriculture raisonnée' and Terra Vitis practices are used throughout the estate. 90% of the wine undergoes carbonic maceration while the other 10% undergoes traditional maceration. Aged for six months in tanks. The wine is blended in January after the malolactic fermentation is completed.

Tasting Notes:

Color: Deep red hues.

Nose: Fine ripe fruity aromas, with some spice and prunes.

Palate: It is generous and supple, soft tannins well integrated with opulent fruits. This is a well made classic Corbières with delicate structure.

Other: Pairs well with pizzas, pastas as well as grilled sausages, cassoulet or lamb. Can be aged for over 3 years.

Chemical Analysis:

Alc (%): 14.5

RS

(g/l):

TA (g/l):

pH:

