

Corbières Bio Maison Carrel



Since 1857, wine has been made within the walls that are now known as Maison Carrel. Something that had been lost for more than 30 years was found once more when Maison Carrel came into existence in 2017! With this wine, we are continuing a winemaking tradition which began over 160 years ago.



Appellation: AOP Corbières Bio

Vintage: 2019

Alcohol: 14.5%

Grape varieties: 40% Grenache / 20% Cinsault / 30% Syrah / 10% Carignan

Terroir: Clay and limestone, and siliceous clay and limestone.

Vinification methods: The grapes from Fabrezan are harvested by hand and vinified in whole harvest (31% of the wine), and matured in tanks without lees.

The grapes from Thézan and Boutenac are harvested by machines, extraction by punching from concrete tanks (69% of the wine), and matured with fine lees and medium/medium-fine grain French oak staves in concrete tanks.

Maturing: In concrete tanks after blending.

Tasting Notes:

Powerful aromas of red fruit elegantly blended with sweet spices and mocha.

The brilliant colour sets the mood for the taste to come, where tannins and a certain roundness dance together with freshness, creating a remarkable thickness and length.

Pairing:

Preferably with meat but all occasions are good...

Recommendations:

Serve between 15 and 16 °C

Aging potential: 5 years.