



CHÂTEAU DU GRAND CAUMONT

Cuvée « RESERVE LAURENCE »

AOP Corbières



Located on the Terroir of Lézignan Corbières in the heart of Corbières, this winery produce wines from a specific terroir, a know-how, a family of winemakers for 3 generations. The Château du Grand Caumont is one of the largest estates of the appellation with 100 hectares of vineyards on 140 hectares of land and scrubland.



Grape Varieties : 25% Carignan noir from old vines of over 50 years old, 10% Carignan noir, 10% Syrah old vines, 45% Syrah, 10% Grenache noir. Red wine, yield 30hl/ha



Terroir : The vineyard grouped around the Château consists of clay-limestone soils in terraces and soils of very filtering gravels. The dry, sunny and warm Mediterranean climate favors the long cycles of the vine and the strong north wind throughout the year limits the treatments.



Vinification : Selective handpicking, The different grape varieties are vinified separately, (old vines are vinified whole and the rest, destemmed and in traditional method) with 15% aged in two-year-old oak barrels for 10 months. The remaining wine is aged in closed stainless steel vats. The wine is then blended just before bottling.



Tasting : Very dark crimson and bright colour with a purple hint. Very nice nose with red berries notes. The mouth is composed by spicy and scrubland notes, suave and mellow which make a sheer joy.



Gourmet Alliance Gastronomique : This wine should be served between 15° to 17°C. Can be drunk immediately or kept for 5 years. Goes well with red meat, game such as pheasant, partridge, boneless rolled loin of lamb, tajines, roast pork with prunes, desserts with red fruits...