

Cuvée Colbert 2007

AOC Coteaux du Languedoc rouge
Grés de Montpellier



La Cuvée Colbert :

A prestigious and powerful wine. Made from the best positioned vines in the vineyard, this wine improves with age, and is at once structured, complex, well-rounded, well balanced and fruity.

Grapes varietal: syrah 60 %, grenache 30 %, mourvèdre 10 %

Vines : 27 years old

Yields : 35 Hl / Ha

Wine making :

Harvested by machine. Traditional fermentation and maceration of 5 weeks with regulation of temperature (28°-30°).

Aging in french oak barrel for 12 months.

Mise en bouteille au Château



Tasting

Color : Deep red.

Smell : Rich and complex notes of red fruits and scrubland, with spicy and woody hints

Taste : Powerful with silky and generous tannins, very long mouth, finishing on torrefaction notes.

Suggestions : Use a decanter before tasting. This wine will express itself after 6 or 7 years.

Served with red meat, or delicate plates.