

#### **GRAPES VARIETIES**

Syrah 60% & Grenache 40%

### APPELLATION

AOC Languedoc Red

## SOILS

Limestone, schale



# LES CARRASSES LA SERRE

Les Carrasses wines are the fruit of a collaboration between Vignobles Bonfils and Domaine et Demeure, specialists in luxury wine tourism and exceptional prestige property. Selected from parcels chosen for their complementarity and the exceptional quality of their grapes, the wines in this range have been specially created for the Chateau de Carrasses, a 19th century wine domain near Beziers which has been completely renovated and transformed into refined and luxurious accommodation.

This cuvée takes its name from the greenhouse ("la serre" in French) installed in the courtyard of the château, and designed by the Eiffel workshops.

#### TERROIR

Situated south of Cabrieres, in the heart of the Mediterranean scrubland around Roujan, these parcels of Syrah and Grenache Noir thrive on limestone hillsides with some slate strata revealed by erosion.

#### VINIFICATION

The grapes are fermented in whole bunches after two to three days of pre fermentation maceration at 16°C. Fermentation is controlled around 25°C to 28°C depending on the potential of the harvest and the treatment envisaged for the cap, which can be gently punched thanks to a unique pneumatic cap punching system.

Part of the blend undergoes malolactic fermentation in 225, 400 and 500 litre barrels made from a selection of oaks (fine grain Jupille and Tronçais), which are attentively surveyed during the 11 month ageing period.

#### **TASTING NOTES**

This wine reveals a dense dark red colour with purple gleams. The nose is delicate, opening on notes of Mediterranean scrubland herbs, blackcurrant, golden tobacco and underwood. On the palate the tannins are discernible but superbly integrated leaving an overall sensation of round smoothness right up to the end.

#### **SOMMELLIER'S ADVICE**

Food and wine pairing: roast meats, game and casseroles. Serving temperature: entre 16-18°C Aging potential: up 2 years



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