

CHATEAU VAUGELAS EXCELLENCE

GRAPES VARIETIES

Syrah 45%, Grenache 40 %, Carignan 10 %, Mourvèdre 5 %

APPELLATION

AOC Corbières

Red

SOILS

Blue Marl, Schist and rounded pebbles

Château Vaugelas spans over 150 hectares between the Montagne Alaric and the Montagne Noire next to Camplong d'Aude in the heart of Corbières, and has belonged to the Bonfils family since 2000. The Château used to be an abbey in the Lagrasse area in the XVIth century.

TERROIR

As far back as the XVIth century, Benedictine monks grew vines on this magnificent terroir of shale and gravelly scree carried by the river Orbieu which flows at the edge of the domain. The limestone clay soils of the property are made up of a blue clay subsoil with pebbles and stones on the surface. The vineyard is unusual in that it is in one single block. It combines old vines, traditional regional grape varieties and more recently planted vines in Cordon de Royat form or Goblet, the traditional Corbières pruning method which allows the vegetation to adapt perfectly to local climatic conditions.

VINIFICATION

The winemaking combines tradition and modernity with long settling and ageing in barrels. Each varietal is vinified separately. The majority of the harvest is destemmed and lightly pressed. The maceration of the grapes is done in wooden cuves. Temperature controlled fermentation takes place at a maximum of 28°. The cap is constantly punched and the must pumped over. Some of the grape parcels are harvested at different times in order to benefit from optimum ripeness of the grapes. The wine is aged for 15 months in French oak casks (new and one wine old).

TASTING NOTES

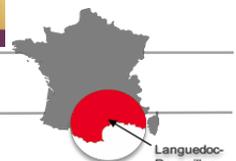
This wine is a pretty dark red color. The nose is intense and complex, revealing strong aromas of black fruit (blackcurrant, blackberries and blueberries), violet flowers and spices, mixed with notes of vanilla and chocolate. In the mouth, the texture of the wine is particularly rich and fruity with a strong body, uplifted by ripe and powerful tannins. A hint of wood is perceptible but is very harmoniously blended. The concentration and length in the mouth are astonishing. A wine full of character which combines spirit and elegance.

SOMMELIER'S ADVICE

Wine & food pairing: duck confit, spicy turkey leg, a variety of cheese platters.

Serving temperature: 16-18°C

Aging potential : Up to 5 years



AN OASIS IN THE HEART OF THE CORBIERES

BONFILS
VINS & CHATEAUX
1870



Languedoc-Roussillon