



LUX DE LUC 2021 no added sulfite



IDENTITY

Couleur	Red
Grape varieties	Carignan 80%, Mourvèdre 20%
AOC	AOC Corbières
Alcohol degree	13,5 % vol

TERROIR

Soil	Clay-limestone and rolled pebbles.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicked in small crates, selective sorting.
Vinification process	Skin maceration, then carbonic maceration. No added sulphites
Ageing	8 months in concrete tank.

TASTING NOTES

	Intense purple.
	Black cherries, garrigue, fresh mint.
	Rich, velvety tannins.
Finish	Long and round finish.

SERVICE

Food and wine pairing	Game stew, meat in a sauce.
Service	16/18 °C

AVAILABLE FORMAT

Format	Available in 75 Cl
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SANS SULFITES AJOUTÉS

One of our first cuvees with no added sulphites: fullbodied Carignan with a unique length and velvet tannins; a must for the amateurs of "Nature wine".

2020: James Suckling 92 "A juicy and velvety blend of carignan and mourvedre with lots of fruits on the nose, such as frozen raspberries, strawberries, redcurrants and some baking spices. Medium-bodied with fine tannins. Fruity and delicious with some spices in the finish. From organically grown grapes."

2020: Jancis Robinson 16/20: "Smells of liquorice, cherry sherbet and newly-poured wet cement. Velcro-sticky tannins and raw black fruit. Plenty of character and there is plenty of fruit but it's pretty rustic." (TC)

2020: The Tasting Panel 92 points: "High-profile acidity lifts notes of tart cherry and rhubarb. This zesty blend of Carignan and Mourvèdre exhibits notes of candied red apple and garrigue for texture and intrigue."