

# AOC LANGUEDOC

“ With this AOC Languedoc, Maison Castel demonstrates its expertise and French savoir-faire in a key appellation. Expressive, fruity and spicy, this wine is the perfect combination of typicity and modernity.”

Cédric Jenin - Winemaker



Residual sugars 2g/L



## PRECISE QUALITY MANAGEMENT

The Languedoc appellation is part of Languedoc-Roussillon, France's largest wine region. The **Mediterranean climate** has little rainfall but plenty of wind, making this an ideal region for wine growing. For this wine, the Maison Castel team carefully choose grapes from the **Minervois** and blend two varieties, namely **Syrah and Grenache**.



## MAISON CASTEL KNOW-HOW

The Maison Castel team works closely with their **long-term partners** to maximise the aromatic expression of this wine and regular monitoring is carried out at their partners wineries. There is a short maceration period prior to fermentation, to extract the aromatic compounds from the skins. Vinification is done at controlled temperatures to **encourage the development of red fruit and spice notes**. Tank ageing for 6 - 8 month softens the tannins and gives the wine its **deep, smooth character**.



Deep purple robe



Enjoy with red meat served with sauce, ratatouille, ewe's milk cheeses. An ideal pairing would be leg of lamb roasted with thyme



Red fruit jam and spice aromas



Serve at 16 - 18°C



Powerful but harmonious, with attractive ripe fruit notes



Can be aged for up to 5 years