



CHÂTEAU DE BRASSE

AOP LIMOUX RED



History

Château de Brasse and its aqueduct, a magnificent gateway to the property, belong to the Latude family since 1719. The expertise of ten generations at the helm of this vineyard today expresses the full potential of Merlot, Syrah and Cabernet Sauvignon grape varieties.

Vineyard

Located between Limoux and Alet les Bains, Château de Brasse stands in the foothills of the Pyrenees on the banks of the Aude. The best plots, located on the slopes of the property, have been selected to produce this AOP Limoux vintage.

Grape varieties

Merlot, Syrah and Cabernet Sauvignon.

Vinification

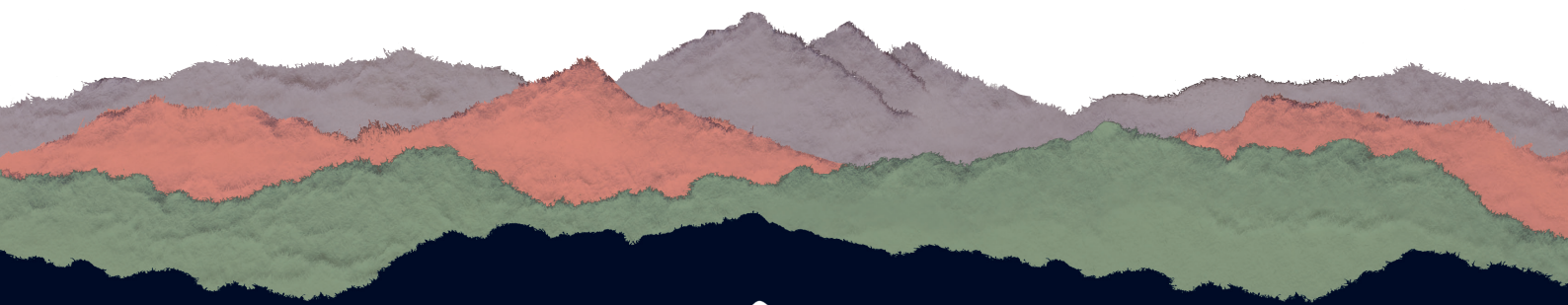
All grapes are hand-picked and meticulously sorted. Each variety is fermented separately under controlled temperature. Syrah is cold-macerated prior to fermentation while Merlot and Cabernet Sauvignon are subjected to long maceration, for 30 days. The wines are then blended prior to ageing in French oak for 9 to 10 months.

Tasting notes

Its hue, revealing garnet highlights, is sustained and deep. Hints of dark berry fruits are notable with an elegant woody touch. On the palate, the structure is silky and complex, perfectly balanced.

Food pairing

This red AOP Limoux will match perfectly a duck breast, a nice piece of beef, a dessert with red fruits and chocolate, or a charcuterie and cheese platter.




ANNE DE JOYEUSE
LIMOUX

www.annedejoyeuse.fr

