

CHÂTEAU DE CAUNETTES



AN EXCEPTIONAL TERROIR

To the south of the Massif Central, on the sun-drenched hillsides of the Montagne Noire region and in view of the Pyrenees, the Château de Caunettes is located in the heart of the Cabardès appellation. Cabardès is the Languedoc's most westerly appellation, and the most easterly appellation of south-west France. It is also the only appellation to combine 2/3 Atlantic grape varieties (merlot, cabernets and malbec) and 1/3 Mediterranean varieties (syrah and grenache). This combination is the product of the region's climatic duality, mixing the warming sun of the South East with the humidity of Aguitaine to the South West. The terroir is characterized by a substantial surface layer of limestone, which maximizes the effect of the sun and encourages the fruit's aromatic development. A clay substrate provides the vine roots with the freshness they need in the summer months, particularly for the Atlantic varieties which are more sensitive to long dry periods. Beneath the clay lies the limestone rock of the Montagne Noire, with its promise of cool summer nights. Swept by breezes from east and west, and marked by the influence of the nearby peaks of the Montagne Noire region, the Château de Caunettes is located in the west of the Cabardès appellation, on the southern foothills of the Massif Central. The name Caunettes comes from the Latin 'caonetta' meaning little cave, a name which fits the estate well given its location in the heart of a limestone region, near to the Combe Obscure gorges with their natural caves. The Domaine enjoys a breathtaking view of the Pyrenees, which start to the south of the estate and stretch for hundreds of kilometres.

A RARE HISTORY

The lineage of the Seigneurs de Caunettes can be traced back to the 12th century. Set in the grounds of an old priory, Caunettes is a large estate which has been planted with vines since the 18th century. It took considerable courage and perseverance to completely rearrange the planting of the whole estate 30 years ago: dynamite was needed to reclaim some of the rockier parcels of land and create the beautiful estate we have today. Nicolas and Miren de Lorgeril took up the challenge of tending this estate in the year 2000, and are committed to making the most of the exquisite balance which characterizes the Protected Designation of Origin appellation of Cabardès, a balance between Atlantic and Mediterranean grape varieties unique in France.

FEW FIGURES

- > 15 ha in AOP Cabardès + AOP Languedoc
- > 15 kilometres north-west of Carcassonne
- > Altitude: 240 to 360 metres

GRAPE VARIETIES^{*}

Atlantic grape varieties:

- > cabernet-franc
- > cabernet-sauvignon
- > malbec> merlot

Mediterranean grape varieties:

- > grenache
- > syrah

LES CLASSIQUES



AOP LANGUEDOC, RED

Grape varieties*: Syrah, grenache

Vinification Traditional harvest by hand with destemming. Fermentation in cubic concrete vats for better diffusion. Controlled fermentation between 24 and 28 ° C. 3 weeks vatting focused on the fruit. Tasting Notes: Deep ruby red color on garnet reflection, Delicate aromatic expression on blackcurrant and strawberry combined with notes of menthol, lemon, liquorice and gingerbread spices. The finish is tasty, well balanced

Ageing : in vats Cellaring : 3 to 5 years.

Serve with: red meats and poultry, tarts and cheeses.



AOP LANGUEDOC, ROSÉ

Grape varieties* : grenache 60%, syrah 20%, cinsault 15%, mourvèdre 5%.
Vinification : « Rosé de Saignée » and Fermentation at 17°C followed by batonnage on fine lees.
Packaging : bottle «Estela», cases of 6. Available in magnum, cases of 3.
Tasting Notes : Light leetchy color, aromas of vine peach, citrus and raspberry. The mouth is elegant & complex, with a beautiful richness and freshness of citrus. The Final is long.
Ageing : in vats
Cellaring : 2 years.
Serve with: Aperitifs, Mediterranean food, "plancha".

