

NICOLAS & MIREN DE LORGERIL

LE MAS DES MONTAGNES AOP CÔTES DU ROUSSILLON - AOP CÔTES DU ROUSSILLON VILLAGES



AN EXCEPTIONAL TERROIR

The Côtes du Roussillon Villages vineyards are to be found in the northwest part of the Pyrénées Orientales département, where the valley of the Agly runs between the mountain chains of the Pyrénées and the Corbières. **Overshadowed by the towering Mount Canigou**, the vines are planted in terraces carved out of the rocky hillsides, where the main soil types are schist, gneiss, limestone and granite.

At Caramany: The vineyard of Camp Redon is perched on a hilltop that dominates the village of Caramany; the vines are planted on an island of gneiss that has been cleared from the surrounding garrigue. This parcel is only 3 miles from those of Latour de France. At Maury and Saint Paul de Fenouillède the Lorgerils have acquired some very old Grenache vines on rocky, dry schist, that yield concentrated, minerally red wines in AOP Côtes du Roussillon Villages as well as the famous fortified, sweet red wines of the AOP Maury.

A RARE HISTORY

Nicolas and Miren de Lorgeril, winegrowers in the neighbouring Languedoc, had long harboured the ambition to acquire vineyards in this exceptional terroir, and have finally found the opportunity to construct a domaine ('mas' is the word for château or domaine in Catalan) with vines in four different AOPs of the Roussillon.

At Latour de France: Several magnificent parcels of schist on the plateau that surrounds the Château de Cuxous once belonged to the Boixo family. The last descendant of this family married, in 1920, Simone de Lorgeril, the aunt of Nicolas ; she is buried next to the chapel of the château. The tower for which the village is named was for centuries the southernmost possession of the Kingdom of France, guarding the frontier with Spain.

FEW FIGURES

- > 26 hectares, with 19 hectares of vineyard
- > 25 kilometres north-west of Perpignan
- > Altitude: 250 to 400 metres

GRAPE VARIETIES^{*}

- syrahgrenache
- > macabeu

LES TERROIRS D'ALTITUDE

AOP COTES DU ROUSSILLON, WHITE

Grape varieties*: 50% macabeu, 50% grenache blanc.

Packaging: heavy burgundy bottle, upright cartons of six. Tasting Notes: a very elegant wine marked by the minerality and freshness of the mountainside schist soils. Food & Wine: grilled fish, sea bream baked in a salt crust. Also excellent as an elegant aperitif.

AOP COTES DU ROUSSILLON VILLAGES, RED

Grape varieties*: grenache, syrah.

Packaging: heavy burgundy bottle, cartons of six with bottles lying down.

Tasting Notes: deep, dark crimson colour; complex aromas combine with a fine tannic structure, thanks to the spicy character of the Syrah and the richness of the Grenache. The freshness and elegance bestowed on the wine by the terroir give way to a remarkable length on the finish that is typical of the fine wines of the Roussillon. The wine was aged for 12 months in 600 litre 'demi muids' of French oak.

Food & Wine: magret de canard, poultry, roast beef, charcuterie, hard cheeses.



LE CLASSIQUE

AOP COTES ROUSSILLON VILLAGES, RED

Grape varieties*: grenache, syrah, carignan.

Packaging: traditional burgundy bottle, upright cartons of six.

Tasting Notes: a fresh, elegant, medium-bodied wine with fruit and liquorice notes supported by an elegant tannic structure. The balance and the amplitude of fruit assure a long, harmonious finish.

Food & Wine: lamb chops with thyme, a rare entrecote steak, mature cheddar cheese.



