





LATOUR-DE-GRES

AOP Côtes du Roussillon Villages

Variety : Syrah, Mourvèdre

Vintage 2023

Soil

Succession of gently sloping terraces made of dry stones, sandstone soils on clayey-sandy alluvium.

Vineyard management

Mechanical work of surface soils, organic amendments, no synthetic inputs and limitation of chemical inputs (sulphur, copper, essential oil of orange peel), biodynamics (respect for lunar cycles, 500/500MT/501, infusions).

Cellar work

Selection and sorting on the plot, manual picking, vinification with native yeasts, long maceration with light interventions.

Aging

Aging in demi-muids (500 l.) of 2 or 3 wines for 6 to 8 months.

lasting notes

Elegant garnet color with ruby reflections, nose of cherry, blackcurrant and sweet spices, ample and balanced mouth, light, on red fruit and a spicy finish typical of Syrah. The tannins are fine and silky.

Food pairing

On grilled meats or white meats, pan-fried vegetables or tians.



DOMAINE POUDEROUX

LATOUR-DE-GRES

