



CÉPAGES

Syrah 55%, Grenache Noir 30%,
Carignan 10%, Mourvèdre 5%

APELLATION

AOP Corbières
Red

SOILS

Gravelly, schistose



CHÂTEAU VAUGELAS « 140 »

Château Vaugelas finds its exceptional location at the foot of the Corbières fault line, in the Lagrasse valley.

Surrounded by the Montagne Noire and Mont Alaric, the estate benefits from a purifying wind that rushes into a Corridor located to the north.

To cope with a significant aridity, the vineyard draws its strength from a beneficial spring located 140 metres underground.

TERROIR

The 144-hectare vineyard of Château Vaugelas is composed of 4 distinct terraces, pebbles, schists, clays and gravel.

This vast property, selected by plot selection, is the result of the complexity of its wines.

VINIFICATION

Château Vaugelas' 140 cuvée is made from old vines of Grenache, Syrah, Carignan and Mourvèdre.

After destemming, fermentation takes place with total temperature control.

The vatting lasts between 20 and 24 days with maximum extraction followed by maturing in oak barrels for 12 months.

TASTING NOTES

To the glass this red wine is an enchantment, with a deep and sustained colour, voluminous and sensual with concentrated aromas of red fruit.

SOMMELIER'S ADVICE

Food and wine pairing: navarin of lamb, avocado fajitas, mango and coconut pudding, Sainte Maure goat cheese.

Serving temperature: 16-17°C

Aging: Up to → 5 years



AN OASIS IN THE HEART OF THE CORBIERES

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1870