



CHATEAU VAUGELAS LE PRIEURÉ

GRAPES VARIETIES

Syrah 40%, Grenache Noir 30%,
Carignan 27%, Mourvèdre 3%

APPELLATION

AOP Corbières

Red

SOILS

Blue Marl, Schist and rounded
pebbles

Château Vaugelas spans over 144 hectares between the Montagne Alaric and the Montagne Noire next to Camplong d'Aude in the heart of Corbières, and has belonged to the Bonfils family since 2000. The Château used to be an abbey in the Lagrasse area in the XVIth century.

TERROIR

As far back as the XVIth century, Benedictine monks grew vines on this magnificent terroir of shale and gravelly scree carried by the river Orbieu which flows at the edge of the domain. The limestone clay soils of the property are made up of a blue clay subsoil with pebbles and stones on the surface.

The vineyard is unusual in that it is in one single block. It combines old vines, traditional regional grape varieties and more recently planted vines in Cordon de Royat form or Goblet, the traditional Corbières pruning method which allows the vegetation to adapt perfectly to local climatic conditions.

VINIFICATION

After destemming, fermentation takes place with total temperature control. The vatting lasts between 20 and 24 days with maximum extraction which favours colour and aromas. The wine is matured in barrels for 9 to 12 months.

TASTING NOTES

The colour is brilliant, garnet with ruby tints. The aromas of red fruit and cherries in brandy are accompanied by vanilla and sweet liquorice notes. The palate is full with a beautiful balance, where the fine and elegant tannins are harmonized by a beautiful roundness.

SOMMELIER'S ADVICE

Food and wine pairing: roast beef in salt crust, forest cocotte egg.

Serving temperature: 16-18°C.

Ageing potential : 5-6 years



AN OASIS IN THE HEART OF THE CORBIÈRES