



LES CARRASSES

GRAPES VARIETIES

Grenache Blanc 50%,

Vermentino 30%,

Marsanne 15% & Viognier 5%

APELLATION

AOP Languedoc

White

SOILS

Limestone, sandstone, & pebbles.

**LES CARRASSES
LA SERRE**

Les Carrasses wines are the fruit of a collaboration between Vignobles Bonfils and Domaine et Demeure, specialists in luxury wine tourism and exceptional prestige property. Selected from parcels chosen for their complementarity and the exceptional quality of their grapes, the wines in this range have been specially created for the Château des Carrasses, a 19th century wine domain near Beziers which has been completely renovated and transformed into refined and luxurious accommodation.

This cuvée takes its name from the greenhouse (“La Serre” in French) installed in the courtyard of the chateau, and designed by the Eiffel workshops.

TERROIR

In the range of hills that make up the Saint-Chinian appellation the soils have their foundation in limestone rock formed in the Jurassic and Dolomite periods. The bedrock is covered by ‘reptile’ sandstone from the Cretaceous period, plus sedimentary rock and conglomerates (flinty pebbles). The vines are planted in very rocky, shallow limestone clay soils, poor in water reserves, or in the deeper valleys where the loam soils are richer in chalk.

VINIFICATION

Each of the grape varieties reaches maturity at different times, and are therefore vinified separately but using the same methods: cold settling at 8° after 48 hours and inoculation of the relatively clear juice with selected yeasts.

TASTING NOTES

A brilliantly clear and bright yellow wine with delicate aromas, dominantly floral (honeysuckle) with touches of flint and subtly oaky notes. The palate is rich at first, developing vivacity and great freshness.

SOMMELIER’S ADVICE

Food and wine pairing: fish in sauce, American lobster tails, poultry with cream, goat cheese.

Serving temperature: 10-12°C

Aging potential: Up to 2 years



EXPERIENCE LANGUEDOC FROM THE BEST SETTING