

CHÂTEAU DE BRASSE



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AOP LIMOUX ROUGE

STORY

The Château de Brasse and its aqueduct, a remarkable entrance to the estate, They have belonged to the de Latude family since 1719. The expertise of the ten generations who have succeeded one another at the head of this vineyard now makes it possible to express the full potential of the Merlot, Syrah, and Cabernet Sauvignon grape varieties.

VINEYARD

Located between the towns of Limoux and Alet-les-Bains, the Château de Brasse stands at the foothills of the Pyrenees on the banks of the Aude River.

The finest plots, located on the slopes of the estate, have been selected to produce this cuvée under the AOP Limoux designation.

GRAPE VARIETY

50% Merlot, 30% Syrah, 20% Cabernet Sauvignon

WINEMAKING

All the grapes are hand-picked and sorted on a conveyor belt. Each grape variety is vinified separately at a controlled temperature. A cold pre-fermentation maceration is carried out for the Syrah, and a long 30-day maceration for the Merlot and the Cabernet Sauvignon. The wines are then blended and aged in French oak barrels for 9 to 10 months.

TASTING

The color, with its purple highlights, is deep and intense. The notes of black fruits are very pronounced, complemented by very elegant oak. On the palate, the structure is silky and complex, with a beautiful balance.

FOOD AND WINE PAIRING

This AOP Limoux red pairs perfectly with duck breast, a fine cut of beef, a dessert with red fruits and chocolate, or even with a platter of charcuterie and Occitan cheeses.


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LIMOUX

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