



Château & Aladères

CHATEAU DES ALADERES

Selection Vieilles Vignes 2015

« The Fruit and Spice Generosity »

Château des Aladères is one of the most emblematic estates in the South of France, located near Narbonne and the Mediterranean Sea. Its terraced vineyards, at 300 meters of altitude and in the heart of an exceptional calcareous clay terroir, were discovered eight centuries ago by the Countess of Narbonne. Today the rigorous application of the most refined techniques to both the vines and the cellar enables us to reveal its purest expression: dense, fruity and nuanced wines.

Red Wine AOP Corbières

This cuvée is taken from a selection of Syrah, Carignan and Grenache grape varieties. This fruity blend forms a bold Mediterranean character that is synonymous with pleasure.

Consulting Winemaker: Stéphane Derenoncourt

Soil

Stony, limestone and clay. Eastward facing plots

Grape Varieties

Between 5 and 15 years

Blending

Carignan, Syrah, Grenache

Process

Using traditional winemaking methods, the maceration lasts 2 weeks. Gentle extraction and kept at a low temperature to preserve the fresh flavor. This mature crop naturally releases tannins, colors and aromas.

Ageing

Aged in stainless steel vats on fine lees for 6 months to give a round and soft flavor.

Alcohol Content

13.5% by vol.

Wine Tasting

The nose, endowed with a beautiful intensity, is greedy, with aromas of salted butter caramel. The mouth, delicate from the attack, is straight with silky tannins. We find the greedy notes of the nose with added touches of marshmallow to finish on salted notes. A very beautiful structure is well balanced by this so particular freshness of this vintage. To serve between 16 and 18°C. Can keep for up to 3 years.

Food Pairing

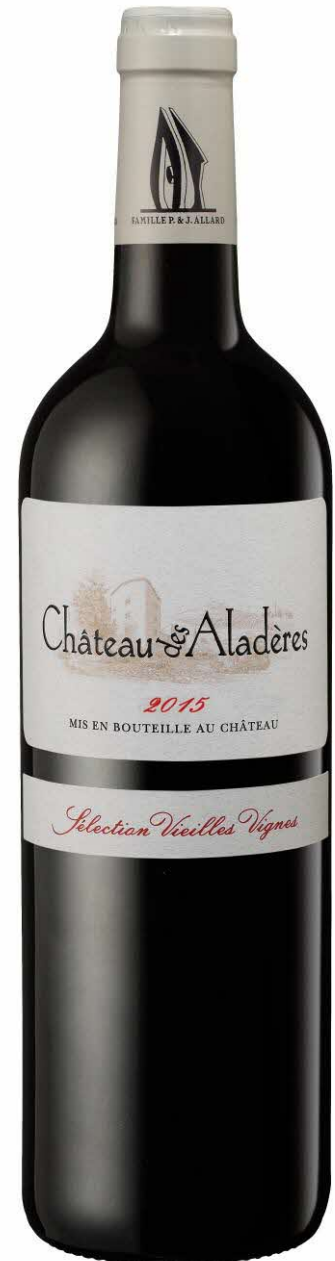
During the summer, this wine is best served slightly chilled. It is perfect paired with Mediterranean cuisine:

grilled meat with herbs, fresh goat cheese and tapenade.

In winter, drink this wine with traditional French dishes such as tartiflette, cassoulet and duck confit

Awards : Wine and Spirits Magazine 2018 : 92 points

“Château des Aladères is one of the labels put out by Château de Lastours, a vast, 2,100-acre estate in Corbières owned by the Allard family of Château Laroque in Saint-Emilion. Working with consultant Stéphane Derenoncourt, the team put out a succulent Corbières from their oldest vines in 2015, a blend of 45 percent carignan with grenache and syrah. Fermented entirely in stainless steel, it retains a cool freshness, pure purple fruit suffused with violet notes and a sense of mineral firmness. The tannins hold it fast, suggesting this will age well over the next few years, though it's also approachable now, with lamb chops.”



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