

Château d'Antugnac -AOC Limoux Rouge « Aux Bons Hommes »



- Terroir** A terroir made up of Clay and Limestone typically from the Haute Vallée de l'Aude Vines situated in the sites of Planal, Subitre and Croux. These "coteaux", with a good south exposure, are facing Pyrenees and the influence of northern winds make up an ideal situation to reach perfect sanity state of the harvest. Associated with pour soils and a good minerals and organics diversity, This Terroir keeps humidity also if drained regularly.
- Climate** Mediterranean and Pyrenees Mountain influence. The temperature changes radically between night and day during the maturation period (12°C/30°C).
- Varieties** Merlot 70% Syrah 20% Cabernet Sauvignon 10%
- Wine process** The grapes are sorted out and put in vat by gravity. Preferment maceration at low temperature is induced during 2-3 Days. The caps are carefully punched everyday that helps to work out colour and aromas. The temperature is controlled and does not raise 25°C. The vating last 10 to 15 days and devating is decided after tasting.
The 3 grapes varieties which composed this wine are separately vinified and blended after their respective malolactic fermentation. The ageing takes place in stainless steel vat until April.
- Tasting** Deep red colour with aubergine highlights. The nose is red fruits and spices expressive. The mouth is ample, vinous, all in roundness and freshness, the aromas are in a perfectly harmony with the nose and the aftertaste is long.
- Vintage potential** 5 years.
- To serve with** Red meats such as lamb and also spicy food.