TOUR DE MONTRABECH



Tour de Montrabech Rouge, AOP Corbières, Rouge, 2020 AOP Corbières, Languedoc-Roussillon, France

THE VINTAGE

After a mild and dry winter, a very wet spring and significant rainfall in May, the groundwater reserves in the Languedoc were restored. However, this had the disadvantage of proliferating mildew in certain areas of the region. Thanks to a hot summer, dry air, and favorable temperatures with marked day-night fluctuations, this vintage will be remembered above all for the good quality of its grapes. The favorable climatic conditions allowed the grapes to be harvested at their optimum maturity. With this somewhat unusual climate, 2020 has all the makings of a fine year for the vintages at Chateau de Sérame and in the Languedoc.

LOCATION

Located in the Languedoc, the historic Chateau de Sérame has origins dating back to the Gallo-Roman period. The Domaine is nestled in a preserved natural environment, bordered by the Aude river and the Canal du Midi, and at the junction of two appellations: Corbières and Minervois. Its remarkable range of terroirs allows for the elaboration of unique, full, and complex wines.

IN THE VINEYARD

The grape varieties assembled to make up this vintage are vinified with minimal use of additives.

WINEMAKING

Traditional vinification Fermenting around 28°C during 12 to 15 days under controlled temperatures.

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VARIETALS

Syrah, Carignan, Grenache noir

Contains sulphites.

SERVING

Service temperature between 16 and 18°C.

AGEING POTENTIAL 2 to 3 years

TASTING

A purply red with bluish reflections, this wine has a very expressive and fruity first nose. Rich in tannins, it remains delicate despite its youth.

REVIEWS AND AWARDS

Concours des Féminalise 2022 - Argent

2 Etoiles "Vin Remarquable" Le Guide Hachette des Vins 2023



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