



CHÂTEAU TOUR DE MONTRABECH

Château Tour de Montrabech, AOP Corbières, Rouge, 2018

AOP Corbières, Languedoc-Roussillon, France



THE VINTAGE

After a cold and damp winter, a very wet spring and significant rainfall in June, the regions' groundwater reserves were restored. Unfortunately, this also allowed for the proliferation of some grapevine diseases in certain areas. The very hot summer that followed was punctuated by short rains. This and the favorable temperatures at harvest time allowed us to obtain the best of this vintage in terms of quality. Under this atypical climatic context, it was the Syrah grape variety which flourished the most in our vineyards that year.

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 for 15 to 20 days under controlled temperatures

AGEING

Partially aged in oak for 12 months

VARIETALS

Syrah, Grenache noir, Carignan

14 % VOL.

Contains sulphites.

SERVING

Service temperature between 16 et 18°C.

AGEING POTENTIAL

5 years

TASTING

Garnet in color, the first nose is of roasting vanilla. The palate is enhanced by spicy hints of clove and rich in tannins of great finesse. Despite the latter, the finish remains round and delicate.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

91/100

"Mulberries, dark plums, mocha and baking spices on the nose. It's medium-bodied with fine tannins. Plush and well-balanced. Layered and textured with a lively finish. From organically grown grapes. Drink or hold."

James Suckling

CUVÉE 2018
PARCELLE
N°203 & 250
MIS EN BOUTEILLE AU CHÂTEAU
La Tour de Montrabech domine un riche terroir
où se mêlent vignoble et oliviers permettant
d'élaborer des vins méditerranéens singuliers.
VIN BIOLOGIQUE
BOUTEILLE N° 2592



CHÂTEAU TOUR DE
MONTRABECH



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

