

LAUDES DE LEINGOUST

Laudes de Leingoust, AOP Minervois, Rouge, 2020

AOP Minervois, Languedoc-Roussillon, France



LOCATION

With origins dating back to the 15th century, the historic Leingoust Abbey continued to house monks up until the end of the 19th century. This unspoilt environment is bordered by the Aude River and the Canal du Midi. The range of terroirs allow the creation of unique generous, and complex wines.

IN THE VINEYARD

Harvested at full maturity, the different grape varieties are vinified separately with a limited use of additives.

VINIFICATION

Harvested at full maturity, the different grape varieties are vinified separately with a limited use of additives. Fermenting and extraction at around 27° to optimise the extraction of the tannins.

VARIETALS

Grenache noir 40%, Mourvèdre 30%, Syrah 30%

SERVING

Service temperature between 16 et 18°C

AGEING POTENTIAL

2 to 3 years

TASTING

Deep red color, spicy nose, tending slightly towards prune. The harmonious and dense mouth offers a lengthy finale.

REVIEWS AND AWARDS

88/100

"Medium deep garnet colour. Sweet slightly balsamic aromas, dried fruit, fig, prune, floral notes and garrigue. Soft and rounded palate, slight feeling of sweetness with a soft texture, mild acidity and medium to long finish.

88"

Andreas Larsson



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
			3760325400417	

1/1



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



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