ABBAYE DE LEINGOUST

Abbaye de Leingoust, AOP Minervois, Rouge, 2019

AOP Minervois, 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

With origins dating back to the 15th century, the historic Leingoust Abbey continued to bouse 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.

VINIFICATION

Harvested at full maturity, the different grape varieties are vinified seperately with a limited use of additives. Cold maceration (8°) before fermenting for the Syrah and Grenache followed by fermenting and extraction at around 27° to optimise the extraction of the tannins.

VARIETALS

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

SERVING

Service temperature between 16 and 18°C.

AGEING POTENTIAL

5 years

TASTING

A deep red robe with garnet reflections, this wine offers up aromas of ripe fruits with notes of vanilla. From the attack on the palate, we observe beautiful and dense tannins. It is fine and full due to the black fruits. The finish is long and ends with a nice balance between tannins, fruit and freshness.



Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode
Bourgogne 2							750		3760325400400	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	5	20	1.3	8	800	30	8.2	31 x 25 x 17	155 x 100 x 80

ABBAYE DE LEINGOUST
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

REVIEWS AND AWARDS

93/100
"Rather dense core, rather red than purple. Intense and layered nose, finely spicy with pepper and garrigue paired with dark fruit, cassis, kirsch and meaty syrah-like notes. The palate offers a dense structure, still youthful but finely polished with sdigest and peppery dark fruit notes, long and fleshy finish with a fine underlying freshness"
Andreas Larsson

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