



Tour de Montrabech Rouge, AOP Corbières, Rouge

AOP Corbières, Languedoc-Roussillon, France



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.

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

Traditional vinification

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

Syrah 50%, Carignan 30%, Grenache noir 20%

Contains sulphites.

Service temperature between 16 and 18°C.

3 to 5 years

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90/100

"A juicy and fruity blend of syrah, carignan and grenache delivering notes of dark cherries, plums and black pepper. Medium body with fine, firm tannins and a vibrant and spicy touch throughout. Flavorful finish. From organically grown grapes. Drink or hold."



""Equilibré, puissant, homogène""



VIN BIOLOGIQUE MILLÉSIME 2020

TOUR DE MONTRABECH



SYRAH CARIGNAN GRENACHE

