



Tour de Montrabech Blanc, AOP Corbières, Blanc

AOP Corbières, Languedoc-Roussillon, France



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 appellation: Corbières and Minervois. Its remarkable range of terroirs allows for the elaboration of unique, full, and complex wines.

IN THE VINEYARD

Harvesting in the early morning when temperatures are at their lowest allows the grapes to retain their full aromatic potential. The grape varieties assembled to make up this vintage are vinified with minimal use of additives.

WINEMAKING

Direct pressing and cold settling.

Slow fermenting at 18°C for 15 to 18 days under controlled temperatures.

AGFING

Maturing on lees with regular stirring.

VARIFTALS

13 % VOL.

Roussanne 40%, Rolle 30%, Grenache blanc

Contains sulphites.

30%



Service temperature between 10 and 12°C.

AGEING POTENTIAL

2 to 3 years

REVIEWS AND AWARDS



90/100

"Ripe lemons, honeysuckle and pears dominate on the nose. Medium-bodied with freshness at the center. Well-balanced with dried herbs and a flavorful finish with white pepper. Roussanne and rolle. From organically grown grapes. Drink now."

James Suckling



MONTRABECH



Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
Bourgogne 2							750		3760325400844		
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 diamete (cm)	er 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



