



**CHATEAU
SAINTE LUCIE D'AUSSOU**

Wine collection



SAINTE LUCIE D'AUSSOU



A great terroir, shaped by time and conviction.

Founded in 1869 on a site with Gallo-Roman origins, the Domaine Sainte-Lucie d'Aussou is rooted in Boutenac, emblematic village and birthplace of the first classified cru of Corbières. Here, time has shaped both the soils and the people, giving rise to a terroir of character—demanding, distinctive, and unique.

In 1992, lawyer-turned-winemaker Jean-Paul Serres took the helm, determined to reveal the estate's true depth. Year by year, he has crafted Sainte-Lucie d'Aussou's identity, guided by a clear vision: to let the land speak with honesty and precision.

The vineyard now covers 53 hectares, including 40 hectares of vines. Very old plots of Carignan Noir grow alongside a rare and precious variety, Carignan Blanc, which has become the estate's true signature. The soils, highly diverse, provide the wines with a structure that is deep, elegant, and faithful to their origin.

Recognized by its peers, the domaine's wines have been selected without interruption for more than five years in the Boutenac selection, which each year highlights eight representative wines of the appellation.

Committed to responsible and sustainable viticulture, the estate is certified High Environmental Value (HVE 3). The vines are cultivated with profound respect for life, in a constant pursuit of balance, precision, and emotion.



SAINTE LUCIE D'AUSSOU

Canta per ieu



Soil type

Clay-limestone soils with rolled pebbles over Miocene molasse and red sandstone.



Planting density

3500 to 5400 vines/ha
Plots planted between 1946 and 2013



Appellation

AOP Corbières Boutenac



Harvest

Hand-harvested



Grape varieties

Carignan (50%), Grenache (30%),
Syrah (20%)



Winemaking

Carbonic maceration (whole bunches) for Carignan and Syrah. Traditional vinification (destemmed and crushed grapes) for Grenache



Ageing

14 months in oak barrels, followed by ageing in tank until bottling



Tasting notes - Vintage 2020

Deep ruby-red colour, clear and vibrant, immediately appealing for its intensity.

The nose is expressive and elegant, opening on generous notes of dark chocolate and roasted coffee, subtly intertwined with aromas of ripe black fruits. A hint of liquorice adds complexity and structure to the whole.

On the palate, the attack is fresh and flavoursome, supported by finely integrated oak. The texture is silky and generous, with perfectly smooth, well-polished tannins. The finish is long, warm and persistent, combining finesse and elegance.

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SAINTE LUCIE D'AUSSOU

Bella Dama



Soil type

Clay-limestone soils with rolled pebbles over Miocene molasse and red sandstone.



Planting density

3500 to 5400 vines/ha
Plots planted between 1946 and 2014



Appellation

AOP Corbières Boutenac



Harvest

Hand-harvested



Grape varieties

Carignan (50%), Grenache (30%),
Syrah (20%)



Winemaking

Carbonic maceration (whole bunches) for Carignan and Syrah. Traditional vinification (destemmed and crushed grapes) for Grenache



Ageing

12 months in oak barrels, followed by ageing in tank until bottling



Tasting notes - Vintage 2020

Deep garnet colour with bright highlights.

On the nose, the aromatic profile opens with intensity: rich, fully ripe black fruit aromas intertwine with spicy notes of pepper and liquorice, before revealing tasty nuances of dark chocolate and cocoa bean.

On the palate, the attack is broad and velvety, marked by a fine balance between fruit, vanilla and spices. Smooth, well-integrated tannins support a long, elegant finish, expressing both finesse and character.





SAINTE LUCIE D'AUSSOU

Cos e Arma



Soil type

Clay-limestone soils with rolled pebbles over Miocene molasse and red sandstone.



Planting density

3500 to 5400 vines/ha
Plots planted between 1946 and 2015



Appellation

AOP Corbières Boutenac



Harvest

Hand-harvested



Grape varieties

Carignan (50%), Syrah (30%),
Grenache (20%)



Winemaking

Carbonic maceration (whole bunches) for Carignan and Syrah. Traditional vinification (destemmed and crushed grapes) for Grenache



Ageing

12 months in a truncated tank, then in tank until bottling



Tasting notes - Vintage 2020

Deep ruby-red color with dark highlights.

The nose is intense and powerful, opening on aromas of black fruits, enhanced by aromatic notes of Mediterranean garrigue. Toasted oak underscores this aromatic palette, adding depth and complexity.

On the palate, the attack is full and generous, revealing a silky, rich texture. Flavors of black cherry emerge, followed by nuances of chocolate and sweet spices. The finish is long and velvety, defining a refined and harmonious wine





SAINTE LUCIE D'AUSSOU

Le secret de Rudolph



Soil type

Clayey, gravelly soils over Miocene molasse and red sandstone



Planting density

3500 to 5400 vines/ha
Plots planted between 1946 and 2015



Appellation

AOP Corbières



Harvest

Hand-harvested



Grape varieties

Carignan, Syrah, Grenache, Mourvèdre



Winemaking

Carbonic maceration (whole bunches) for Carignan and Syrah. Traditional vinification (destemmed and crushed grapes) for Grenache and Mourvèdre



Ageing

10 months in oak barrels, then in tank until bottling



Tasting notes - Vintage 2022



Beautiful, bright garnet-red color.

The first nose reveals toasted notes with hints of roasted coffee and vanilla. This is followed by aromas of blackberry jam and black figs. A subtle mentholated touch brings freshness and elegance.

On the palate, the wine shows complexity and power, harmoniously combining chocolatey flavors with the intensity of black fruits. The tannins are supple and silky, leading into a long, velvety finish marked by finesse.



SAINTE LUCIE D'AUSSOU

Patz e Amor



Soil type

Clayey, gravelly soils over Miocene molasse and red sandstone



Planting density

3500 to 5400 vines/ha
Plots planted between 1946 and 1997



Appellation

AOP Corbières



Harvest

Hand-harvested



Grape varieties

Grenache (40%), Syrah (35%),
Carignan (35%)



Winemaking

Carbonic maceration (whole bunches) for Carignan and Syrah. Traditional vinification (destemmed and crushed grapes) for Grenache



Ageing

In tank until bottling



Tasting notes - Vintage 2022

The color reveals a deep, bright garnet hue.

The nose is vibrant and expressive, opening on subtle aromas of cherry and fresh raspberry.

On the palate, elegance takes center stage: small red berry flavors carry through with a delicate hint of spice. Fine, silky tannins support a precise, graceful finish. This wine stands out for its balance and excellent drinkability.





SAINTE LUCIE D'AUSSOU

En Rouge



Soil type

Gravelly soils over Miocene molasse and red sandstone



Planting density

3500 to 4800 vines/ha
Plots planted between 1946 and 2015



Appellation

AOP Corbières



Harvest

Hand-harvested



Grape varieties

Carignan, Mourvèdre, Grenache, Syrah



Winemaking

Carbonic maceration (whole bunches) for Carignan and Syrah. Traditional vinification (destemmed and crushed grapes) for Grenache and Mourvèdre



Ageing

In tank until bottling



Tasting notes - Vintage 2024



Bright garnet-red color with subtle violet highlights.

The nose, both expressive and refined, opens on aromas of fresh red fruits, lifted by a touch of menthol and a bouquet of Mediterranean spices.

On the palate, freshness and tension assert themselves with elegance. The supple, delicate texture is accompanied by notes of raspberry and fresh fig, giving the wine a joyful, inviting character. The finish, carried by well-integrated, refined tannins, defines a harmonious and well-balanced wine.



SAINTE LUCIE D'AUSSOU

Lux Venandi



Soil type

Clayey, gravelly soils over Miocene molasse and red sandstone



Planting density

3500 to 4800 vines/ha
Plots planted between 1946 and 2015



Appellation

AOP Corbières



Harvest

Hand-harvested



Grape varieties

Carignan (45%), Syrah (30%),
Grenache (25%)



Winemaking

Carbonic maceration (whole bunches) for Carignan and Syrah. Traditional vinification (destemmed and crushed grapes) for Grenache



Ageing

In tank until bottling



Tasting notes - Vintage 2022



The color displays a deep garnet red with almost black highlights.

The nose is expressive and generous, opening on aromas of black olive tapenade, pine forest and sweet spices.

On the palate, the wine is silky and supported by a fine acidity that brings balance and freshness. Flavors of sour cherry, eucalyptus and fresh almond follow. The long, harmonious finish leaves an impression of velvety tannins and subtle mentholated notes.



SAINTE LUCIE D'AUSSOU

le Carignan noir



Soil type

Clayey silt soils with gravel over Miocene molasse



Planting density

3600 vines/ha
Plots planted between 1946 and 1957



Appellation

IGP Pays d'Oc



Harvest

Hand-harvested



Grape varieties

100 % Carignan



Winemaking

Carbonic maceration (whole bunches)



Ageing

In tank until bottling



Tasting notes - Vintage 2022



This Carignan Noir displays a bright red color with violet highlights.

The nose charms with its vibrant aromatic profile, combining crunchy red fruits and fresh black fruits, lifted by a peppery touch and notes of garrigue.

On the palate, the attack is lively and spicy, revealing a joyful, balanced and charming wine with perfectly integrated tannins. The overall impression is freshness and supple generosity, making it an easy-drinking wine to be enjoyed on any occasion.



SAINTE LUCIE D'AUSSOU

Carignan blanc



Soil type

Clayey silt soils with gravel over Miocene molasse



Planting density

3600 vines/ha
Plots planted between 1946 and 1947



Appellation

IGP Aude-Hauterive



Harvest

Hand-harvested



Grape varieties

100 % Carignan blanc



Winemaking

Direct pressing of whole clusters, settling, followed by fermentation in stainless steel tank at controlled temperature (16 °C). Lees stirring at the end of fermentation.



Ageing

8 months in tank, then in bottle



Tasting notes - Vintage 2022



Bright, light yellow color with delicate silvery highlights.

The nose is expressive and inviting, revealing intense aromas of white-fleshed fruits and fresh exotic fruits, lifted by subtle floral nuances.

The attack charms with crystalline freshness and aromatic brilliance. The texture is supple and harmonious, supported by juicy flavors of fresh fruit. The long finish extends the tasting with delicate fruity notes and a pleasant sensation of freshness.



SAINTE LUCIE D'AUSSOU

en robe blanche



Soil type

Clay-limestone soils with rolled pebbles over Miocene molasse and red sandstone.



Planting density

3600 vines/ha
Plots planted between 1946 and 1947



Appellation

IGP Aude-Hauterive



Harvest

Hand-harvested



Grape varieties

100 % Carignan blanc



Winemaking

Direct pressing of whole clusters, settling, followed by fermentation in stainless steel tank at controlled temperature (16 °C).
Lees stirring at the end of fermentation.



Ageing

10 months in tank, then in bottle



Tasting notes - Vintage 2020

The color captivates with a bright, light yellow, highlighted by silvery reflections.

The nose is fine and delicate, revealing aromas of white fruits, accented by a mineral note with subtle smoky hints.

The palate is lively and fresh, marked by a subtle mentholated nuance. The balance between intensity and complexity gives the wine great elegance. The finish, taut and saline, extends the tasting with precision and refinement.



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