



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.
