



# SAINTE LUCIE D'AUSSOU

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## *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

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*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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