



# SAINTE LUCIE D'AUSSOU

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*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

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*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*

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