

by Jeff Carrel La Bette



The label of this wine is representative of the Roussillon region and its wealth in culture, of its habitants, land and sea, winemakers and fishermen. La Bette is the unique fishing boat used on the Mediterranean coasts.



Appellation: AOP Côtes du Roussillon Villages

Vintage: 2019

Alcohol: 14%

Grape varieties: 75% Syrah / 15% Carignan / 10% Grenache

Terroir: +20 year old Syrah and +50 year old Carignan on clay-limestone scree between Maury and Estagel / +20 year old Syrah on granite between Lesquerdes and Caramany / +50 year old Grenache on black marl between Maury and Estagel.

Vines: Average of 3000 to 4000 roots per ha / Grenache & Carignan pruned in Gobelet form and Syrah in Guyot form / Low yield of between 25 and 35 hl per ha.

Vinification methods: Carignan and Grenache whole-harvest, Syrah destemmed / Cold pre-fermentation maceration / Alcoholic fermentation with extraction by pumping-over / During alcoholic fermentation the tanks are gently punched to maintain the grape pomace cap emerged.

Maturing: In tanks.

Tasting notes:

Transparent garnet red, slightly purplish.

Fresh, tonic, notes of wild black fruits, a small touch of yoghurt and spices.

Soft, rounded intense fruit flavours (blackcurrant), rich and juicy. The after-taste is slightly chewy, but not harsh, once again blackcurrants and spices. With time to air, it becomes richer, greedier and more intense.

Pairing:

Mixed grills, piquillos peppers, a leg of lamb...

Recommendations:

Serve at 16°C

Aging potential: 3 à 5 years