

AURÉLIE VIC CHATEAU DOUZENS

AOP - CORBIÈRES



13 % vol.



50% Syrah
20% Cinsault
20% Grenache
10% Carignan



Gravelous soil



The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 to 12 days, it allows the full extraction of fruit flavours.



Elegant and complex! The grenache reveals beautiful steams of cherry, chocolate and coffee. The wine in general differentiates itself by an elegance of its tannins, with delicate flavors of garrigue, blueberry and wild mint.



Make him a good leg of lamb with ceps, and do not forget the siesta!



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company’s ability to control Food Safety.