

# Château Guery

## Carignan sans Sulfites Pays d'Oc

### ABV

13%

### Capsule

Cork

### Code

GUECAR

### Region and Country

Languedoc, France

### Grapes

Carignan

## Producer

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The Guery family have owned the 40 hectares of vineyards for over 200 years and today, Réne-Henry and his wife Florence manage and care for the estate.

## Climate, viticulture, winemaking

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The climate is hot and dry with scrubby, rocky countryside providing ideal conditions for viticulture, particularly when combined with altitude. Cool breezes at the top of the ridges flow down into the valleys.

This plot of carignan was grafted on site and the grapes are harvested from 60+ year old vines. Maceration over a period of fifteen days allows the juice to reach the optimum colour, flavour and tannins needed for the wine's profile. Carbonic fermentation occurs over eight days between 22°C - 28°C with punching down to extract maximum flavour.



## Tasting Notes

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Notes of raspberry on the nose, with bright, pure red berry fruit coming through on the palate. Hints of cranberry and cherry balanced by some acidity, and a touch of licorice on the finish.

## Good to know

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The estate's production hold HVE level 3 certification as a result of their management and use of natural resources; nothing is over exploited ensuring the land is enjoyed by future generations. Yields are monitored and biodiversity encouraged so that the wines express the typicality of their terroir.

Sulphite-free.