

TECHNICAL FILE

A.O.P CORBIERES ROUGE

CHATEAU DU GRAND CAUMONT « CUVEE AURANA ROUGE 2020 »

Climate:

Mediterranean climate Very windy with very dry summer periods.

Soils:

The soils are composed of gravely and clayey-limestone soils on terraces.

Vineyard:

Goblet pruning for the old Carignan and double Royat trellising for the other varieties.

Grape Varieties:

Grenache noir: 40% destemmed.

traditional making

Cinsault: 40% destemmed, traditional

making

Carignan: 20%, vinification in full berries



Wine making:

The grape varieties are vinified separatly. They are blended at the end of winter and fined.

The wine is kept for a minimum of one year before being commercialized.

Service:

The Cuvée AURANA rouge 2020 can be drunk now or laid down for 2 or 3 years abd should be served between 15 and 17°. It will compliment your aperitifs, your roasted or grilled beef, lamb, chicken and game meats, delicatessen, or your desserts made with red fruits.