

## Selections | Our Crus

### CHÂTEAU DE LUC



Light  
Fruity  
Spicy  
Powerful

### Cuvée Veredus

#### IDENTITY

Color	Red
Grape varieties	Carignan, Mourvèdre, Syrah and Grenache
AOC	Corbières
Alcohol degree	14,5 % vol
Ageing potential	8 or 10 years
Yield	30 hl/ha

#### TERROIR

Soil	Clay-limestone and rolled pebbles.
Vineyard management	Organic and HVE (high environmental value).

#### TECHNICAL DETAILS

Harvest	Handpicked.
Vinification process	Temperature regulated maceration for 20 days with regular pumping-over. Vinified with whole berries for Carignan and Grenache.
Ageing	12 months in French oak barrels.

#### TASTING NOTES



Ruby red with purple hues.



Intense liquorice, blackberry jam and black olive.



Rich, concentrated, with powerful and silky tannins.

Finish

Long, with spicy notes of black fruits and pepper.

#### SERVICE

Food and wine pairing 16/18 °C

Service

With grilled beef, or duck breast with a fig chutney.

#### AVAILABLE FORMAT

Format Available in 75 Cl

#### FEATURE

Historical terroir with a 2000 years old tradition of winemaking. Veredus was an old post relay to change horses on Romanian Via Aquitania. Unique complex scents of garrigue and spices match perfectly a refined meal.