

# CHÂTEAU LA DORGONNE



## CHÂTEAU 2013 Luberon Red Wine (Regional Appellation, AOP)

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**Blend :**

42% Black Grenache - 58% Shiraz

**Average Age of the Wine :**

Black Grenache 40 years old, Shiraz 30 years old

**Wine Making Process :** 30 days maceration with the grape skins

**Production :** 6 months fermentation in cement vats

**Tasting Note :**

*Purple in colour with blackcurrent aromas, distinctly fruity, a beautiful roundness with hints of liquorice and a lively final twist.*

**Perfectly Paired with :**

*Artichoke Barigoule, Italian Caponata.*

Our wines are cultivated with a specific method called "Bio-Active Culture". This method of wine production allows us to maintain the microbial soil content and excludes all use of chemical products.

By spreading ovine manure and sowing cereals, vegetables, spring peppers and mustards between the lines of vines, allowing the vine to draw its vitality from deep within the soil to extract its characteristic mineral notes. The richness of the vineyard soil is rejuvenated and balanced naturally.

Harvesting by hand allows us to select only the finest grapes, preserving their quality.

Our wines being produced using this specific method reflect the origin of their environment, their aromatic complexity without any excessive vinosity.

## CHÂTEAU LA DORGONNE

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QUALITY WINES FROM THE RHÔNE VALLEY