

CHÂTEAU LA DORGONNE



EXCEPTION 2011

Luberon Red Wine

(Regional Appellation, AOP)

Blend : 95% Shiraz – 5% Black Grenache

Average Age of the Wine : Black Grenache 30 years old,
Shiraz 30 years old

Wine Making Process : 30 days maceration

Production :

26 months in barrels, of which 1/3 are new barrels

Tasting Note :

A strong full-bodied wine, round and ample on the palette, wonderfully mineral with lingering hints of dark-chocolate and light brioche aromas. A very good wine for ageing.

Perfectly Paired with :

Diced mature Gouda cheese, candied shoulder of lamb.

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.

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QUALITY WINES FROM THE RHÔNE VALLEY