

CHÂTEAU LA DORGONNE



EXPRESSION DU TERROIR 2013

Luberon Red Wine
(Regional Appellation, AOP)

Blend : 90% Shiraz – 10% Black Grenache

Average Age of the Wine :
Black Grenache 45 years old, Shiraz 35 years old

Wine Making Process :
28 days maceration with the grape skins.

Production :
16 months in barrels, of which 1/3 are new barrels

Tasting Note :
Deep purple in colour, elegant aromas, a fine wine with slight leathery notes, woody with hints of wild forest fruits. Good wine for ageing.

Perfectly Paired with :
Wild fowl dishes including pigeon and grouse, slow cooked lamb dishes.

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