



## Product Information

Area : Languedoc-Roussillon / Languedoc

Wine style : Red

Varietal : Cabernet Franc, Merlot, Syrah, Cabernet Sauvignon, Malbec

Style : Dry

## Description

Tasting notes

An attractive, dense red with a garnet tint.

The nose opens on fragrant, juicy, fresh fruit notes. With airing, subtle spice and chocolate aromas bring a certain succulence.

After a fresh and well-structured attack, refined, silky tannins emerge on the full and dense mid-palate, while crushed blackcurrant, cocoa and liquorice flavours give the wine excellent aromatic length.

The flavours linger on the remarkably long, harmonious and balanced finish.

Grapes

Merlot 54%

Cabernet Franc 22%

Syrah 17%

Cabernet Sauvignon 4%

Malbec 3%

See region detail: [France](#) >> [Languedoc-Roussillon](#) >> [Languedoc](#) >> [Limoux](#)

See producer detail: [Domaine de Baron'Arques](#)

## Terroir/Vinification

**Vintage**The winter of 2015-2016 was particularly mild: the estate's weather stations recorded only five mornings of frost over the entire winter period and temperatures were 1 to 2 ° C higher than normal. 252 mm of rain fell between 1 November 2015 and 31 March 2016, helping to reconstitute water reserves in the soil. Budbreak came early, starting on 18 March for the Syrah and ending on 1 April for the Cabernet Sauvignon, ten days earlier than the average. The usual amount of rain fell in April, May and June but the weather was cool, with average temperatures 1 ° C lower than normal, holding back vegetation growth. Flowering took place from 3 to 15 June, five days later than the average. July, August and September were hot and dry, with temperatures 1 ° C higher than normal and only 35 mm of rainfall. However, the estate's clay-limestone soil proved resistant to drought. Veraison took place from 4 to 22 August, the usual dates for the estate. Thanks to very fine late-summer weather, the grapes reached optimum maturity in perfect health. The harvest took place in excellent conditions and ended three days earlier than in an average year. Maturing 12 months in French oak barrels 25% new...

## Accolades