



No added sulphite

LUX DE LUC RED



IDENTITY

Color	Red
Grape varieties	80% Carignan, 20% Mourvèdre
Denomination	Corbières AOP
Vintage	2024
Degree	14%
Ageing potential	4/5 years old

TERROIR

Average age of vines	29
Soil	Stony terraces of the Orbieu.
Influence	Strong exposure to the wind.
Vineyard management	Organic and High Environmental Value.

TECHNICAL DETAILS

Harvest	Hand-picked in small crates, followed by sorting.
Vinification process	The Carignan and Mourvèdre grapes are destemmed, with 30% of the stalks added after vatting and blending before alcoholic fermentation. No sulphites added during the winemaking process. Native yeasts.
Wine ageing	Aged in concrete vats for 8 months.

TASTING NOTES



Intense violet colour.



Black cherries, garrigue spices and menthol. Opulent with thick, velvety tannins.



Finish

Long and round.

SERVICE

Food and wine pairing	Ideal with meat in sauce or game.
Service	16/18 °C

FORMAT

Format	75 cl
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One of our first cuvées with no added sulphites: a full-bodied Carignan with unique length and velvety tannins; a must for lovers of natural wines.

2023: 92 James Suckling

2022: Wine Enthusiast 92, James Suckling 92

