

H. de M.

Château Saint-Estève
AOP Corbières - Red

This generous and character vintage was elaborated in memory of Mr Latham's grandfather, Henry de Monfreid, who said in his most famous book, *The Secrets of the Red Sea*:
"Of all, I prefer this wine of Corbières, as red as the Sea".

Round & Spicy

SOIL: Calcareous-clay poor soil with round pebbles. South/South-East exposure, rocky hillside-backed.

GRAPE VARIETIES: 60 % Syrah, 20 % Carignan, 10 % Grenache, 10 % Mourvèdre.

AVERAGE YIELD: 40 hl/ha - 30 years old vines.

GRAPE HARVEST & WINEMAKING: Manual grape harvests with fragmented selection, destemming then traditional winemaking.

AGEING PROCESS: Aged in old oak barrels between 6 and 8 months and in tank. No filtration at bottling. Possible traces of natural sediments.

TASTING NOTES: Garnet colour with ruby glints. Intense nose of ripe fruits (blueberry, blackcurrant), spices and vanilla. In mouth, cocoa and praline notes. Tannins are silky and round. Carignan brings elegance and freshness to this distinguished wine.

SERVING SUGGESTIONS: Store up to 5 years, serve between 16°C and 18°C, with game in sauce or veal stew.

