



CHÂTEAU LAMY

CORBIÈRES



Located in the village of Lézignan-Corbières, not far from Carcassonne, Château Lamy is a very large family owned estate covering 160 hectares (395 acres). The Château and the family are deeply anchored in the cultural and historical French patrimony. The estate used to belong to the bishop of Narbonne and vineyards have been planted there since the 14th century. Preserved over the years, vines are all growing around the Château, in one single location. The wines are the result of the transmission across generations of know-how, and a subtle blend of traditions and modern techniques.

GRAPE VARIETY 35% Grenache, 35% Carignan, 15% Mourvèdre, 15% Syrah

SOIL Very rocky old clay-limestone terrace.

VINIFICATION Grapes are de-stemmed. Cold prefermentation maceration lasting 2 to 4 days. Alcoholic fermentation at an average temperature of 25°C. 2-to-3-week vatting period. Free run wine and press wine are separated. Malolactic fermentation. 80% of the wine are aged in stainless steel vats where contact with air is avoided. The remaining 20% are aged in barrels for 9 months with regular racking.

TASTING NOTES Purple in colour, with crimson tints, this wine has ripe fruits aromas (black fruits, plum, cherries in brandy), as well as roasted coffee and chocolate notes. With a soft and generous attack, the mouth is round and fleshy, without any tannic astringence. It has a long fresh and spicy finish.

FOOD & WINE Serve at 18°C with grilled meats, cooked pork dishes, red meats, sauced dishes and cheeses.

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