

CELLIERS D'ORFÈE

Great wines signing Languedoc

Owners : Chantal et Jean Jo AYRAUD

Appellation : AOC Corbières

Terroir : Terroir de LEZIGNAN

Soil type : clayey and limestone

Yield : 40 Hl/ha

Surface : 20 ha

Grape varieties : Syrah 40%
Black Grenache 35 %
Carignan 25 %

/Alc. 14%

Vinification :

50 % by carbonic maceration (Carignan and one part of grenache)

Fermentation on the skins during 15 to 21 days.

Maturing 12 months after vinification for the Syrah and Carignan.

Tasting notes :

Nose : A very complex nose with aromas of undergrowth and berrylike aroma (Morello cherry and blackcurrant), spicy touch with a hint of menthol.

Palate : Soft attack, well defined, red fruit flavour and woody touches.

Matching food and wine :

Spicy dishes, white meats in sauce, red meats, pheasant, pigeon, cheeses.

Awards :

Vintage 2004 ~ Coup de Cœur Guide Hachette

Vintage 2005 ~ Gold Medal at Challenge International Vin

Vintage 2006 ~ Silver Medal at Concours Général Agricole Paris

Vintage 2007 ~ Gold Medal at Concours Mâcon

~ Gold Medal Concours Interprofessionnel Corbières

Château AYRAUD 2007

(Red Wine)



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