



LES CARRASSES SYRAH

GRAPE VARIETY

Syrah

APPELLATION

IGP Pays d'Oc

Red

SOILS

Limestone, sandstone,
& pebbles

Les Carrasses wines are the fruit of a collaboration between Vignobles Bonfils and Domaine et Demeure, specialists in luxury wine tourism and exceptional prestige property. Selected from parcels chosen for their complementarity and the exceptional quality of their grapes, the wines in this range have been specially created for the Chateau de Carrasses, a 19th century wine domain near Beziers which has been completely renovated and transformed into refined and luxurious accommodation.

TERROIR

This pure Syrah was initially harvested from gravelly clay terraces, with their deep, well-draining soils, and from a terroir of ancient alluvial limestone. From the 2012 vintage we have also included Syrah harvested on very stony scrublands (hard limestone rock) to add power and complexity to the blend.

VINIFICATION

Vinified traditionally with light crushing and fermentation at 28°. Varying techniques (pumping over, cap punching, use of lees, micro oxygenation) are used to extract aromas and colour, to build the middle palate, and create balance.

TASTING NOTES

Deep garnet red in colour with good intensity. Dominantly black fruits on the nose (blackcurrant, blackberry), complemented by leather notes after airing, with underwood and spices. Superb volume on the palate, rich and exceptionally smooth. The final is fresh with a hint of violet.

SOMMELLIER'S ADVICE

Food and wine pairing: rack of lamb, stews, game or mature cheeses.

Serving temperature: entre 16-18°C.

Aging potential: up → 2 years



EXPERIENCE LANGUEDOC FROM THE BEST SETTING

BONFILS
VINS & CHÂTEAUX
1870



LES CARRASSES CHARDONNAY

GRAPE VARIETY

Chardonnay

APPELLATION

IGP Pays d'Oc

White

SOILS

Limestone, sandstone,
& pebbles.



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TERROIR

Selected parcels on limestone clay, sedimentary chalk and flinty soils.

VINIFICATION

The grapes are harvested at night or in the early hours of the morning to keep them as cool as possible for the maximum preservation of aromas. The grapes are de-stemmed then gently pneumatically pressed.

The must is cooled for 48 hours to clarify the juice, then it is fermented for a minimum of 2 weeks at around 16°. The wine is matured on its lees and stirred regularly for greater complexity. Final blending takes place in mid-January.

TASTING NOTES

A lovely yellow colour with bright reflections, with notes of exotic fruits on the nose (fresh pineapple, mango) evolving towards citrusy aromas (grapefruit), yellow peach and a hint of dried fruit.

A perfect marriage of freshness on the nose and richness on the palate, with the ageing on fine lees accentuating its aromatic complexity.

SOMMELIER'S ADVICE

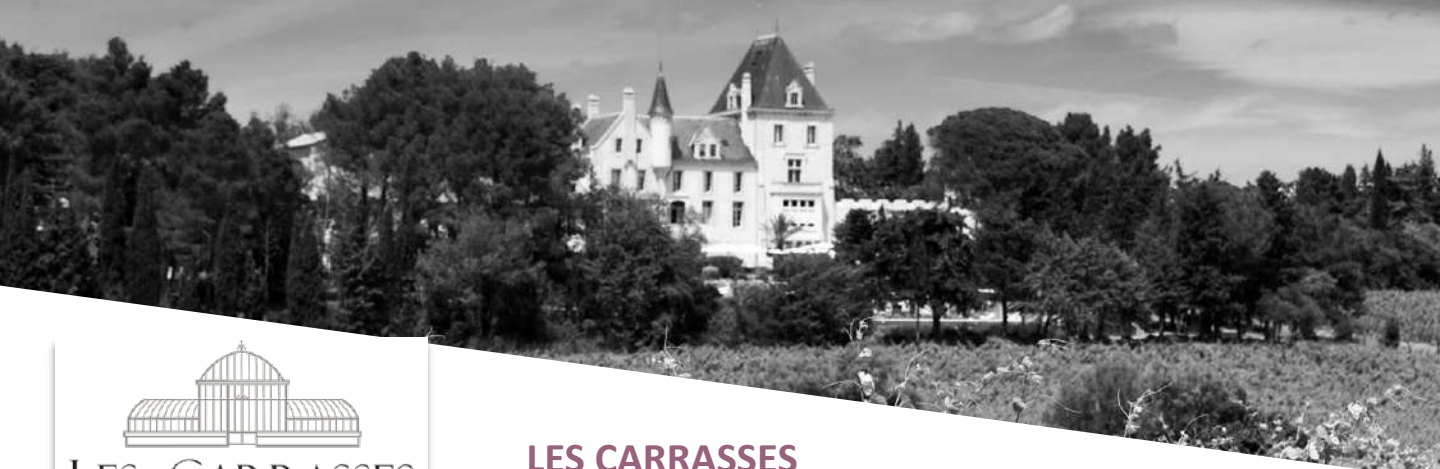
Food and wine pairing: aperitif, with grilled fish, poultry or a richly flavoured soft cheese such as goat's cheese.

Serving temperature: 10-12°C

Aging potential: Up to → 2 years



EXPERIENCE LANGUEDOC FROM THE BEST SETTING



LES CARRASSES PINOT NOIR

GRAPES VARIETIES

Pinot Noir 85%, Grenache Noir 15%

APPELLATION

IGP Pays d'Oc

Rosé

SOILS

Limestone, sandstone, & pebbles

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TERROIR

Chalky terraces and sandy marl formed in the Villafranchian period.

VINIFICATION

The grapes are harvested at night or in the small hours of the morning to ensure that they remain as cool as possible to retain all their precious aromas. After destemming they are gently pressed in a pneumatic press.

Each grape variety is handled separately. Alcoholic fermentation lasts a minimum of 2 weeks at around 16°, and the final blending takes place in December.

TASTING NOTES

This Pinot Noir, a fairly rare grape in the Languedoc and even rarer as a rosé, is refined and vivacious with its notes of peony and black cherry, and gives a fine structure to the wine. The Grenache, more opulent, brings a softer note to the overall aromatic complexity with its nuances of small red fruits (redcurrant, raspberry).

SOMMELLIER'S ADVICE

Food and wine pairing: aperitif, with meat or fish starters, and with grilled meats.

Serving temperature: 10-12°C.

Aging potential: up → 2 years



EXPERIENCE LANGUEDOC FROM THE BEST SETTING



GRAPES VARIETIES

Syrah 60% & Grenache 40%

APPELLATION

AOC Languedoc

Red

SOILS

Limestone, sandstone, & pebbles



LES CARRASSES LA SERRE

Les Carrasses wines are the fruit of a collaboration between Vignobles Bonfils and Domaine et Demeure, specialists in luxury wine tourism and exceptional prestige property. Selected from parcels chosen for their complementarity and the exceptional quality of their grapes, the wines in this range have been specially created for the Chateau de Carrasses, a 19th century wine domain near Beziers which has been completely renovated and transformed into refined and luxurious accommodation.

TERROIR

Situated south of Cabrieres, in the heart of the Mediterranean scrubland around Roujan, these parcels of Syrah and Grenache Noir thrive on limestone hillsides with some slate strata revealed by erosion.

VINIFICATION

The grapes are fermented in whole bunches after two to three days of pre fermentation maceration at 16°C. Fermentation is controlled around 25°C to 28°C depending on the potential of the harvest and the treatment envisaged for the cap, which can be gently punched thanks to a unique pneumatic cap punching system.

Part of the blend undergoes malolactic fermentation in 225, 400 and 500 litre barrels made from a selection of oaks (fine grain Jupille and Tronçais), which are attentively surveyed during the 11 month ageing period.

TASTING NOTES

This wine reveals a dense dark red colour with purple gleams. The nose is delicate, opening on notes of Mediterranean scrubland herbs, blackcurrant, golden tobacco and underwood. On the palate the tannins are discernible but superbly integrated leaving an overall sensation of round smoothness right up to the end.

SOMMELLIER'S ADVICE

Food and wine pairing: roast meats, game and casseroles.

Serving temperature: entre 16-18°C.

Ageing potential: up → 2 years



EXPERIENCE LANGUEDOC FROM THE BEST SETTING



LES CARRASSES

CÉPAGES

Grenache Blanc 50%, Vermentino 30%, Marsanne 15%, Viognier 5%

APPELLATION

AOP Languedoc

Blanc

SOLS

Argilo-graveleux, argilo-limoneux, siliceux



LES CARRASSES LA SERRE

Les vins des Carrasses sont nés du rapprochement entre les Vignobles Bonfils et Domaine et Demeure, spécialistes de l'œnotourisme haut de gamme et de l'hébergement dans des demeures d'exception. Issus de parcelles sélectionnées pour leur complémentarité et l'exceptionnelle richesse des raisins qui y sont produits, cette gamme a été spécialement conçue pour le Château Les Carrasses, domaine viticole du 19^{ème} siècle rénové, réinventé en un lieu de villégiature luxueux et raffiné.

TERROIR

Chaînon de Saint-Chinian où le sol s'appuie sur des roches calcaires du Jurassique et des Dolomies. La roche mère est recouverte par des « grès à reptiles » du Crétacé, des limons et des conglomérats (galets siliceux). La vigne est implantée sur des sols argilo-calcaires très caillouteux et peu épais, avec de faibles réserves en eau, ou au fond de dépressions plus larges où les sols argilo-limoneux sont plus riches en calcaire actif.

VINIFICATION

Les cépages arrivant à maturité à des époques différentes, ils sont vinifiés séparément. Tous suivent les mêmes étapes : débourbage à 8 °C, après 48 heures, vinification d'un moût clair et peu turbide avec levures sélectionnées. Un brassage des lies est ensuite quotidien, jusqu'à la fin de la fermentation alcoolique. Une partie de ces vins sera élevé en fûts de chêne et viendra rejoindre ceux élevés en cuves inox.

NOTES DE DÉGUSTATION

Jolie robe jaune or, limpide et brillante. Le nez est aérien à dominante florale (chèvrefeuille), avec une pointe de pierre à fusil et une subtile note boisée. Légèrement gras en attaque, la vivacité prend le dessus pour porter loin la fraîcheur en bouche.

AVIS DU SOMMELIER

Accords mets/vin : poisson en sauce, queues de langoustes à l'Américaine, volaille à la crème, fromage de chèvre.

Température de service : 10-12°C

Garde : 2 ans

