

# LES DOMAINES BARSALOU

(LANGEUDOC, FRANCE)

<http://www.barsalou.vin>



From the 1960s, while the restructuring of regional wine production began, Languedoc winegrowing experienced major qualitative innovations. In 1976, Claire, great-granddaughter of Emilien Raissac, and her husband, Yves Barsalou, acquired the estate of Saint Maurice, whose winery they expanded. They continued the development of the family business with their two sons, Éric and Jean-Yves, taking over Château Villenouvette's vineyard and winery in 1981. The same year, they produced their first rosé wine at the Domaine de Saint Maurice. Following the planting of new plots in and the modernization of the winery of Saint Maurice, the family started in 1984 in white winemaking. The efforts for the renewal of the vineyard and the equipment of the cellars were pursued in order to diversify the family production in Pays d'Oc wines and controlled designation of origin Corbières and Languedoc. In 1996, an aging cellar was built on the original family property which took the name of Château Aumèdes.

In 2006, Jean-Yves Barsalou created the Domaines Barsalou company to develop bottled wine and export sales. Today the wines of Domaines Barsalou are distributed in about twenty countries. From French gastronomy to spicy dishes from the Far East, Domaines Barsalou wines come to meet different types of cuisine and flavors around the world.

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## Château Aumèdes Corbières Red 2014

CSPC# 805656

12x750ml

13.0% alc./vol.

<b>Grape Variety</b>	60% Carignan, 20% Grenache Noir, 20% Syrah.
<b>Winemakers</b>	Jean-Yves Barsalou
<b>Climate</b>	Mediterranean, very windy. Dryness increased by the prevailing winds blowing from the west and north-west (Cers and Tramontana).
<b>Vineyards</b>	Château Aumèdes, Bizanet village, north-eastern Corbières hills, Languedoc-Roussillon. The soil is Dark marl and slate.
<b>Vinification/ Maturation</b>	Traditional wine-making method of the destemmed Carignan, Syrah and Grenache noir grapes, each variety being vatted separately. 15% of the Carignan has been aged in barrels during 12 months before the final blend.
<b>Tasting Notes</b>	The wine is dark red and densely coloured. Aromas of red berries, blackcurrant, blueberry and spices. The palate has a lick of aniseed that lifts the palate, lingering savour of red fruits and liquorice.
<b>Serve with</b>	Perfect with a cassoulet or a warm goat cheese salad.
<b>Cellaring</b>	Drink in the next 5 years

