

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, a 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.

Château Aumèdes Corbières Blanc 2017

CSPC# 805658

12x750ml

13.0% alc./vol.

Grape Variety	<i>34% Roussanne, 33% Marsanne, 33% Grenache Blanc.</i>
Winemakers	Jean-Yves Barsalou
Climate	Mediterranean, very windy. Dryness increased by the prevailing winds blowing from the west and north-west (Cers and Tramontana).
Vineyards	Valley of the Fontfroide's stream, Bizanet village, north-eastern Corbières hills, Languedoc-Roussillon. The soil is Campanian sandstone.
Vinification/ Maturation	Skin maceration of all varieties and cold must settling. Controlled fermentation lasts three weeks. Malolactic fermentation is not made.
Tasting Notes	The wine is bright citrine in color. Aromas of white flowers and citrus fruits. The palate is smooth with an intense length. Powerful aromas of almond tree flowers, lemon and apricot.
Serve with	A white fish with herbs or a veal stew with shallots.
Cellaring	Drink in the next few years.

