



Villa Lucia

Red - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.
Haut-Minervois Causse.

GRAPE VARIETIES

A blend of the three traditional Minervois grape varieties: Syrah, Grenache Noir and Carignan, with Syrah predominating. This blend is made using the best vats in the cellar.

VINIFICATION

The grapes are destemmed and vinified in the traditional way. 4 to 5 weeks of maceration, gentle extraction by daily pumping over.
Part of the wine is aged in vats, the other in barrels. Blending takes place before bottling.

TASTING

Blackcurrant notes on the nose, a typical Mediterranean flavour on the palate, long and expressive: a beautiful expression of the terroir. The aromas of candied fruit and blackberry jam will move towards old leather with the years.



IDEAL WITH

It is best served between 17 and 20°C with dishes cooked in sauce, game or cheese.

Hare stew, woodcock stuffed with foie gras, venison jig with redcurrants.

AGING

From 5 to 10 years.

REVIEWS & HONOURS

"An abundance on the palate that opens with silky fruit, spice, pepper, coffee and smoked tea. A very complete and refined wine. Absolutely delicious, and with a bright future ahead."

Villa Lucia (red) 2019

AOC Minervois

Grade: 97/100

Decanter World Wine Awards 2022

