



# Villa Lucia



Red - AOC Minervois

## TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.  
Terroir of Cazelles.

## GRAPE VARIETIES

A blend of the three traditional Minervois grape varieties: Syrah, Grenache Noir, Carignan and Mourvèdre, 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*