

AOC FITOU

Prieur de Berre 2018

Médaille d'OR Mâcon 2019

Established on April 28, 1948, the Fitou appellation is the oldest and most renowned in Languedoc.

Our vineyard exclusively located on Haut Fitou is made up of a multitude of small plots reclaimed from the scrubland.

A hot, dry and windy climate allows perfect ripening of the berries and provides excellent sanitary conditions.

Nearly the whole vineyard is managed under 'agriculture raisonnée', and grapes are harvested entirely by hand in the traditional way.

Each of our cuvées reflects the selected terroir which gives it life and the centuries-old know-how of the master winegrowers of Cascastel. The complete involvement of each of the players in our cellar gives each of our cuvées a perfect consistency of quality.

GRAPES:

Carignan 50% / Grenache noir 35% / Syrah 15%.

The Carignan and Grenache grape varieties are planted on the most arid schist slopes, where they work wonders. The former is strong and vigorous, and gives the wine a beautiful structure. The latter, more flexible, brings roundness and elegance.

Syrah is found in cooler areas, bringing fruit, floral notes and freshness.

VINIFICATION:

The Carignan is vinified by carbonic maceration with a vatting of about 2 weeks.

The Grenache and Syrah undergo traditional fermentation, destemmed, with temperature control. It is raked and returned at the start of fermentation, and the cap is wetted regularly with aeration of the juices for a more intimate marriage and better extraction of polyphenols.

TASTING NOTES: This deep-colored cuvée develops scents of garrigue and toast with a beautiful intensity. Aromas of red fruits and spices follow. The palate is fresh, full and generous. The finish is sumptuous, very elegant with a beautiful intensity.

A modern wine of harmony and perfect balance.

This ready-to-drink cuvée will continue to improve for a few years in the cellar.

