



RENCONTRE

AOP LIMOUX RED



History

André RECH, Henri VERGÉ, Jérôme BOYÉ, Roger PORTA and Nicolas PICCOLO, grape producers for Anne de Joyeuse for more than thirty years, have sculpted their vineyards to obtain the best possible quality of grapes at the right time.

Vineyard

«La Garenne», «Nabrouze» and «Camps Robert» for the Merlot, «La Lapinière», «Le Mattet Bas» and «Moulin à Vent» for the Malbec and «Pountarou» for the Syrah. Seven vine plots are selected, all located in the Atlantic area of our vineyard between 200 and 300 metres in altitude. They are all characterised by their situation at the top of hillside slopes with soils of 'Molasses' (a conglomerate of gravel, clay and sand).

Vintage 2010

The summer was hot during July, followed by a mild month of August which slowed the ripening process of the grapes and enabled a perfect balance at harvest time for the Syrah, Merlot and Malbec grapes between the end of September and mid-October

Vinification

Handpicked with low yields (30 hl/ha) the Merlot grapes were vinified in a traditional way, the must pumped over the crust each day. Malbec and Syrah grapes were macerated at a cold temperature to preserve the fruit and aromatic characteristics of each variety. Each tank was tasted every day to judge the best period of maceration for each variety and to enable us to decide when to empty the tanks. When the fermentations were finished the varieties were blended, then matured in 225 litre oak barrels for 12 months. The wine was subsequently aged in bottles for one more year.

Tasting notes

The AOP Limoux Red «RENCONTRE» is best tasted between 14 and 16°C. Decanted an hour before service, it will present its deep garnet red colour and reveal a nose of ripe blackcurrant and violet. The palate, with notes of ripe fruit, is sustained by a soft, velvety tannic structure to enchant your palate.

Food pairing

The AOP Limoux Red «RENCONTRE» will be perfect with a braised shoulder of lamb and artichoke purée seasoned with Coriander, or with a tajine of duck breast with honey accompanied with fine semolina and spiced prunes. It will also surprise you with barbecued beef with Espelette pimento and creamy mashed potatoes. Or you could be tempted by a «RENCONTRE» with a crusty chocolate desert with cinnamon, ginger and a cherry sorbet.

