



Castelmaure La Buvette

France – Languedoc-Roussillon – Vin de France

ABOUT SCV CASTELMAURE

S.C.V. Castelmaure is a cave cooperative, founded in the 1920's, located in the unofficial Corbières cru site of Durban. The Serre mountain in the south protects the little plateau of Castelmaure from the off-weather patterns of the Mediterranean Sea.

The 65-member co-op farms 400 hectares (988 acres) around the tiny hamlet of Embres et Castelmaure. Antoine Robert is the head winemaker. He is assisted in winemaking by Fabrice Santini.

Castelmaure produces 90% red wine, 80% of which is A.O.C. Corbières. The AOC was created in 1985 and measures 13,034 hectares (32,324 acres). The appellation requires a minimum of two grapes in a wine blend, a maximum yield of 50 hl/ha, and minimum planting density of 4,000 vines per hectare.

ABOUT THE WINE

The wine shows a beautiful bright red color and an explosive and intense nose of red fruits - crushed strawberry and cassis. It is elegant and soft on the palate with blackberry and blueberry fruit, and dried cherry notes. Refreshing, silky smooth tannins and spicy notes on the finish. A great value red from South of France to enjoy on any occasion, from picnics to everyday drinking and dinner parties!

RATINGS

"Coming from a mix of limestone and schist soils, the NV La Buvette (60/40 Grenache and Carignan) has a Beaujolais-like character as well as perfumed notes of strawberries, violets, and exotic spices. It's geared for near-term drinking, yet it's certainly charming, well-made, and about as easy-drinking as it gets." **87 PTS JEB DUNNUCK**

Varietal(s)	60% Grenache, 40% Carignan
Vinification	The Grenache is destemmed at low temperatures with a short maceration. Carignan undergoes carbonic maceration, fining, filtration and cold stabilization.
Soil	Schist & limestone
Pairings	Delicious as an aperitif; also great with grilled meats and salads.
Size	12/750ml
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