

## Château Daurion // Le Haut du Causse // 2013 AOP Languedoc

GRAPE VARIETY: 70% Syrah, 30% Grenache Noir

**SOILS:** The volcanic basalt soil draws a mark on our land and gives the wine richness and complexity. The vineyard, characterized by low yields, is spread on southeast facing terraces to the Mediterranean Sea.

*CLIMATE:* Daurion estate is situated close by the Mediterranean sea which brings a unique freshness.

**WINEMAKING & AGEING:** Harvest realised at full maturity. The destemmed grapes macerate in tank for a long time. During the fermentation phase, the pigeage process is done manually everyday. This wine is aged in French oak barrels for more than 10 months before bottling.

**TASTING NOTES:** This wine is stunning deep garnet in colour with dark purple highlights, which reveals the scent of little black fruits and ripe cherries, contrasting with a mentholated note. A smooth palate with silky tannins unveils aromas of liquorice, morello cherries, blackberries and multiple spices. Tasting this fine wine is an invitation to travel and to share..

**PAIRING WINE & FOOD:** The elegance of Haut des Causses is appreciated on Mediterranean dishes, generous and sunny, with a tomato, eggplant, or pepper base, cooked with singing accents of the garrigue (thyme, rosemary).

## STORAGE:

5 years at constant temperature between 10 to 12°C.

ALC: 14% vol







## SCEA DAURION

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