



AOC Corbières

COL DE LA CONDAMINE 2025

RED
75CL

Privilège



GRAPE VARIETIES : SYRAH, GRENACHE, MOURVEDRE
SOIL : SCHIST, GRÉS, LIMESTONE, MARL
YIELD : 30-40 HL/HECTARE
ALCOHOL CONTENT : 13,5%
WINEMAKING : TRADITIONAL WINEMAKING WITH
LOAD SHEDDING : LONG VATTING (3-4 WEEKS)

Very beautiful intense garnet color with black reflections.
Very nice nose of ripe black fruits, nice concentration and notes of sweet spices of juniper with a hint of chocolate.
Rich, spicy, well-balanced palate with aromas of fruits and alcohol which take us to an intense and persistent finish with light notes of smoke. Very good potential.

Medals : Gold Medal

Vintage 2024 - Concours Vinalies Internationales 2025

Vintage 2023 & 2024 - Concours International de Lyon 2025



BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

