CHATEAU LAUROU TRADITION RED

AOP FRONTON





PROFILE:

Chateau Laurou is located 30 kilometers north from Toulouse and 3 km from the banks of the Tarn river, in the heart of the AOP Fronton. Since 2013, 50 hectares have been cultivated organically around its main grape variety: Négrette (and complimented by few heactares of Syrah, Cabernets franc and Cabernet sauvignon).

WINEGROWING:

- Cépages : 60% Négrette 40% Syrah
- Climate: even if it's mainly under oceanic influence, we can feel the Autan coming from the East in this region. Hot and dry summers with regular rainfall allowing a perfect grape ripeness.
- Terroir: the Fronton appellation is located between the Tarn and the Garonne. The terroir is intensely linked to these two rivers. We find clay & loam soils with lots of gravel. This allows to keep water in the clay part and to drain the excess coming from the summer storms.

WINEMAKING & AGEING:

The entire vineyard is covered with grass, for a better control of vigour. Yields are deliberately limited for a maximum expression of the terroir. The harvest is completely destemmed then crushed before forwarding in stainless steel tanks. fermentation is carried out at a controlled temperature to preserve the freshness ant the aromas. Micro-oxygenation method allows us to extract smooth tannins and fix the color.

TASTING NOTES:

This "Tradition" red cuvée combines the freshness of the aromas of red and black fruits, spices, violets and liquorice so characteristic of Fronton wines. Its tannic structure, soft and round, makes it a delicious and generous wine.

SERVING & PAIRING:

- Service temperature: between 15 and 17 °C
- Ageing potential: 3 years
- Food pairing: grilled or roasted white and red meats.

EAN: 3760201501160 Poids: 1,36 kg

Liège

Dim : 320 x 75 Ø mm



EAN : 23760201501164 Dim : 330 x 260 x 180 mm

Poids: 8,5 kg

6 BT

EUR (80 x 120 cm)

8 layers x 10 cts = 80 cts Poids: 703 kg / Hauteur: 1.6 m VMF (100 x 120 cm)

9 layers x 12 cts = 108 cts Poids : 953 kg / Hauteur : 1.8