



GRAND VIN DU CHÂTEAU 2022

CORBIÈRES - APPELLATION D'ORIGINE CONTRÔLÉE - TERROIR DE LAGRASSE

ABOUT CHÂTEAU PECH-LATT

A journey to Château Pech-Latt is a journey to the end of the earth, where hope lives in the land. Here, nature has always been in control. A preserved and luxuriant Eden, its vineyards are a true representation of what pure terroir can provide. Château Pech-Latt was incorporating organic practices long before the term and has been a defender of biodiversity for years. Our land is a source of infinite richness for our wines.

ABOUT GRAND VIN DU CHÂTEAU

This wine expresses the imperious quest for truth and quality that Château Pech-Latt combines with the unconditional, fruit of a demanding dialogue with the land.

GRAPES VARIETIES & TERROIR

Blend of 40% Syrah, 35% Grenache, 20% Carignan, 5% Marselan.

ABV 14%

All the fruit comes from vines on light, clay alluvial soils on the banks of the Orbieu River. This brings lightness and finesse to the wine.



WINEMAKING PROCESS

Vinification of 8 to 12 days followed by maturation in concrete tanks for several months. A light dose of sulfites added for greatest aromatic stability of this wine at the end of vinification

TASTING NOTES

Aromas of eucalyptus, red fruits, particularly strawberries and cherries, and small black fruits such as blueberries. A slightly cocoa mouthfeel and supple tannins.

COMMITMENT TO SUSTAINABILITY

At Château Pech-Latt, our commitment to nature is not only limited to viticulture, we incorporate it into all aspects of our business. Our packaging is therefore designed in an eco-responsible manner. Our labels are printed on recycled paper, our capsules are made of ure recyclable aluminum (no plastic). Our cork stoppers come from a sustainable source, and our boxes are 100% recyclable.



Organic wine
Certified by ECOCERT
FR-BIO-01 Agriculture France