

Sud de France
Languedoc-Roussillon

TOP 100



Château de la Negly, La Falaise AOC La Clape 2015



Grape varieties: 65% Syrah, 35% Grenache noir

Terroir & Climate

Very stony sandy clay limestone, this terroir is located on the south east slopes of the Clape massif.

Vinification

Manual picking of the grapes in small crates at full ripening followed by a double selection of the grapes one by one. Vinification takes place in wooden vats for the Syrah and in concrete vats for the Grenache. The vatting period is between 45 and 60 days with manual daily stomping of the grapes.

Tasting notes

Very bright floral aroma, soaring over spices, fresh red berry fruit, olives and a fresh minerality, with good grip and a long finish to an elegant, medium profile.

Food pairing

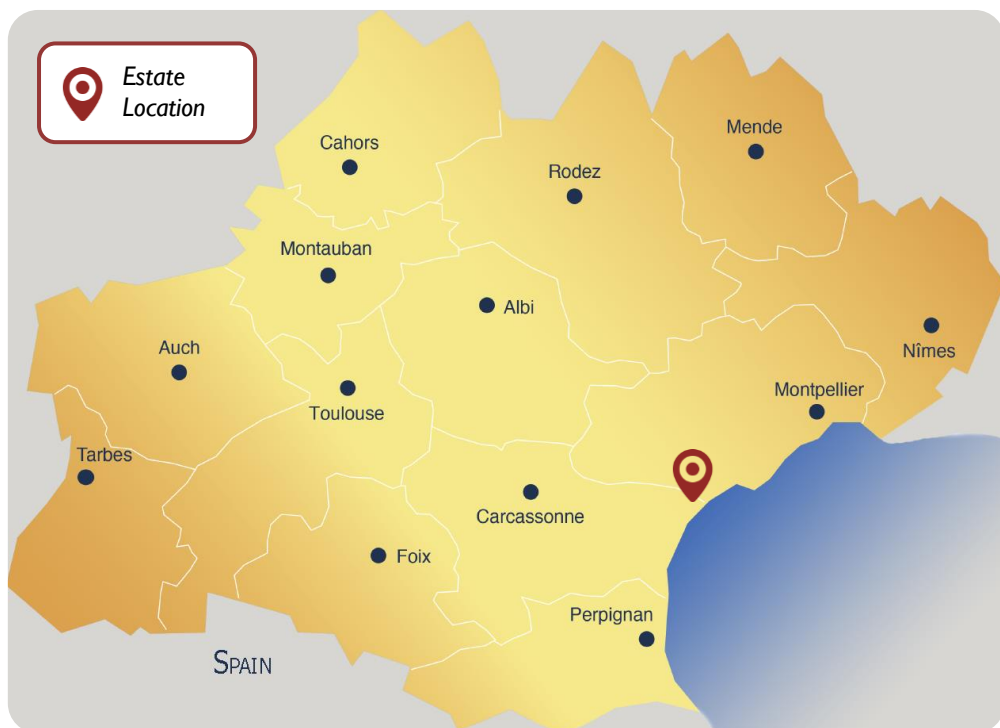
Lamb belly

Price Range: > £20



Estate presentation

Château De la Negly is a highly-rated Languedoc domaine that can trace its roots back to 1773. It is situated on the prime chalky terroir of La Clape in the Languedoc, in sight of the Mediterranean, whose cooling breezes moderate the maturation. The property had been owned by the famille Rosset for many years and were content sending their grapes to the local co-operative to be vinified. However it is only recently that current proprietor Jean-Paul Rosset and winemaker Cyril Chamontin have begun to realise the domaine's full potential. Today yields are severely restricted and the winery and cellars have been totally renovated. Grapes are no longer destined for the co-operative and a range of premium cuvées are produced.



More information:

www.suddefrancetop100.co.uk