



MALBEC

CITE DE CARCASSONNE

Indication Géographique Protégée

LA MÉTAIRIE

2024



Presentation

In the 18th century, texts mention Saint-Martin as being a former farm of the Château de Leuc.

The lordship of Leuc was itself held by the Viscounts of Carcassonne. Livestock breeding and various crops were carried out on the estate, including already that of vines and olive trees. The cellar bears witness to this very ancient wine-growing activity, since there are still three stone vats there today whose walls over 1 meter thick.

The estate was purchased by the current family in 1919, marking over a century of ongoing dedication to preserving and enhancing its historical legacy.



Vinification & Wine Aging

Our grapes are picked at dawn to preserve their optimal quality and freshness. In our historic 17th-century cellar, the berries are meticulously destemmed and sorted to eliminate any unwanted plant material. To achieve the finest extraction of aromas and tannins, several pump-overs are performed during fermentation.

Maceration extends over approximately 8 days, followed by a delicate pneumatic pressing to separate the run juice from the press juice. After undergoing malolactic fermentation, the wine is aged for 5 months to develop its character and complexity, before commencing its refinement in bottle.



Tasting Notes

An intense ruby and brilliant purple color .

The nose is intensely fruity with aromas of black cherry, plum , and blueberry complemented by a pleasant herbaceous touch.

On the palate, youthful yet promising tannins reveal silky spice notes and a rich texture.

The mouthfeel is full, smooth, and well-structured with beautifully balanced tannins.

Best enjoyed at 16-18°C, though it can be slightly chilled for a unique experience during the summer.

Perfectly pairs with barbecue grills, osso bucco, spicy veal tagine or as a delightful companion to a rich chocolate dessert.