



TECHNICAL SHEET

AOP CORBIÈRES – Château Réveillon

"Roches Grises"

(red)

Year 1997, Philippe Nougaret took over the Château Reveillon, domain acquired by his family in the sixties. Since then, he takes great care of his vines, and participate actively in the quality evolution of the Corbières wines.

Situated right front of the beautiful lake of Bages, 10km from the sea side, the Chateau Reveillon has received significant changes this last twenty years in order to improve the quality of the wines and combine a southern accent with great freshness.

Philippe Nougaret and his team harvest three-quarters of the 70 hectares of vines by hand, and have always practice a sustainable farming.

Grape varieties: 50% Carignan, 30% Syrah, 20% Grenache

Alc. by Vol.: 13,5% Vol.

Harvest and vinification:

40 years old vines.

Limestone and chalky soil.

Average yield of 40 Hl/Ha.

Traditional destemming.

Aging in oak barrels for 11 months.

Tasting notes:

Beautiful spicy nose with moka and toasted almond notes.

On the palate the wine is greedy, complex and fleshy. The barrels also bring some lovely vanilla notes and soft tannins.

Ample and long-lasting taste in the mouth.



**AOP Corbières
Château Réveillon**