

Château Unang

La Source 2018

GRAPES

SYRAH, GRENACHE,
CINSAULT.

YIELDS OF 25
HL/HECTARE.

HAND-HARVESTED.



Tasting: Black fruit, black pepper, leather and white tobacco. The nose is both floral (iris and violets) and marked by black fruits. This is an elegant and structured wine, part barrel-aged for a year.

Terroir: the highest vines (350m altitude) of Unang are used for reds. This wine brings together the sweetness of Grenache produced on our sandy soils supporting the concentration of Syrah flourishing on our limestone/clay parcels at the top of the hill, which benefit from better exposure.

Vinification: this wine's intensity leads to the majority of it being aged in barrels (225 litres) after a traditional fermentation and a small portion of the Syrah has had carbonic maceration.

Notes: serve at room temperature. To drink from 2020, can be kept 7+ years. Enjoy with a leg of lamb roasted with thyme.