

1745 Corbières Rouge, 2020



Ref: 00132/FR



About the producer

Excellence since 1933. Orfée's ambition is to share their values, know-how and philosophy through exceptional wines. They choose the best plots of land and manage them in the most natural way. From generation to generation, the winegrowers have passed down their experience and know-how, making Orfée one of the finest wineries of the Languedoc and Corbières wine region. Wine lovers, wine merchants and even the best sommelier of the world, Andreas Larsson, praise the quality of their wines. Over the last 5 years, Celliers d'Orfée have won more than 210 medals and in 2021 we were one of the most awarded wineries in France.

Wine growing / wine making

Terroir of Lezignan, clay & limestone soil and a yield of 40hl/ha. 50% by carbonic maceration (all Carignan and a part of Grenache). Fermentation on skin between 15 to 21 days. Syrah and Carignan maturation in barrel for 12 months.

Tasting notes

Bright, deep, garnet colour. Complex, intense, pronounced nose with blackcurrant and cherry, some savoury aromas spices notes and a slight minty note. A generous, smooth full-bodied wine, with good tannins, red fruits flavours, and a touch of oak.

Food pairing

Venison, wild boar, duck, red peppers and tomatoes stuffed with garlic, rosemary, thyme and rice, lamb with anchovies, rosemary and garlic.

Technical details

Varieties:
40% Syrah
35% Grenache
25% Carignan
Closure: Natural cork
ABV: 14.5%
Colour: Red

Style: Still
Case size: 6 bottles
Oak Ageing: 12 months in
French oak