

Cérvoles Blanc 2019 Cérvoles - 150 cl. (Magnum)



The bush-vine Macabeu planted around 1960, whereas the double-guyot chardonnay dates from 1990. As the vineyard is oriented to the South-West, the grapes get a maximum of sunshine and so the ripeness is optimal, all the more so as a green harvest avoids overproduction. The real harvest takes place between mid-September and mid-October. Production: 8.500 bottles.



Vinification

Pressing in a horizontal press. Fermentation and 7 months of ageing in Allier new oak barrels, with 6 months of bâtonnage.



Storage potential

Drink as from: 2023
Best moment: 2023-2026
Until: 2028



To serve

Serve cool (12°C) in a large glass, after decanting, at least during the first 2 years.



Trial analysis

Nice golden colour. Complex on the nose. The Macabeu and its aniseed notes is dominant in the first years. The oaky notes are well integrated.

Description domain

A top level development by the owners of Castell del Remei, the Cusiné family, in the DO Costers del Segre. The wines are more Mediterranean than those of the Castell del Remei.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Chardonnay (50%), Macabeu (50%)



Region:

Catalunya



Appellation:

D.O. Costers del Segre



Wine estate:

Cérvoles