

Château La Verrerie,  
**Hautes Collines Rouge 2019**  
Southern Rhône, France



Grape Varieties	<b>43% Syrah</b> <b>41% Grenache</b> <b>16% Carignan</b>
Winemaker	<b>Valentine Tardieu Vitali</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.49g/L</b>
Acidity	<b>7g/L</b>
Wine pH	<b>3.77</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic, Vegan</b>

## PRODUCER

Château La Verrerie is located in the Luberon appellation. Jean-Louis Descours fell in love with Château La Verrerie in 1981. He purchased the 20 hectare estate and, along with his son Gérard, brought it back to life. Their first vintage was released in 1985. Today, the grandson of Jean-Louis and owner of Charles Heidsieck, Piper-Heidsieck and Biondi-Santi, runs the estate with Valentine Tardieu-Vitali as the winemaker, who joined the team in 2017. The estate now has 56 hectares planted, which have been certified organic since the 2013 vintage.

## VINEYARDS

The estate has 56 hectares of vineyard and of the red varieties planted, half of the plantings are Grenache, 30% Syrah and the remaining 20% made up of Cinsault, Carignan and Mourvedre. Certified organic since the 2013 vintage, winemaker Valentine has also introduced biodynamic practices across various parcels. The diverse soils are predominantly clay and limestone, which lend both power and freshness to the finished wine. The name 'Hautes Collines' means 'high hills' and reflects the surrounding landscape of the estate.

## VINTAGE

Following a rainy winter and spring that replenished groundwater reserves, the 2019 vintage experienced an exceptionally hot summer that compelled vines to draw moisture from deeper soil layers to mitigate water stress. Despite reduced yields from summer heat, the grapes achieved exceptional quality, producing refined red wines with excellent ageing potential.

## VINIFICATION

The fruit underwent nighttime harvesting with double sorting upon reception, first on whole clusters and then on berries after complete destemming. Following crushing, the must transferred directly to tanks for varietal vinification. Cold pre-fermentation maceration occurred over five days, followed by fermentation at 18-25°C for 20 to 25 days. The wine aged for 36 months in stainless steel tanks, concrete and/or oak vats tailored to individual grape varieties, then received light filtration before bottling.

## TASTING NOTES

The wine displays a bright, garnet red colour in the glass. The expressive nose opens with blackberry and morello cherry notes, developing subtle cocoa and smoky undertones with aeration. The palate offers precise tension with balanced freshness and roundness, supported by an elegant, refined tannic structure with velvety texture. Fine bitters and undergrowth notes underscore the wine's silky finish and impressive length.