

LA LINEA

CÔTES DU ROUSSILLON VILLAGES

Story

La Linea is made from grapes selected from the best vineyards in the Roussillon region of France, located close to the Mediterranean Sea, just 25 miles from the eastern Spanish border.

Cyril Henriques is the talented winemaker who selects the plots and is in charge of the vinification. A lot of names in the area have a Spanish influence because the former border with Catalonia was close to the town of Millas. Hence the name : La Linea !

Farming philosophy : Sustainable

Vineyard Information

Grape varieties : 60% Syrah, 35% Grenache, 5% Mourvèdre

Plot Size : 5 ha (12.3 acres)

Average age of the vines : 40-45 years

North-East facing

Elevation : 100-300 m (330-985 ft)

Soils : Schists and black marls

FARMING PRACTICES

- Training method : Cordon de royat
- Regular work of the soil

Winemaking

- Hand-picked grapes / Destemmed
- Cold pre-fermentation maceration : 8 days
- Alcoholic fermentation : Temperature-controlled stainless-steel and concrete tanks / 15-21 days
- Maceration technique : pump-overs
- Pneumatic press
- Aging : 8 months in stainless-steel and concrete tanks
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm

Tasting notes

Aromas of red berries with a hint of liquorice and 'garrigue' (Mediterranean scrubland and herbs).

Good structure with round and silky tannins. A forward entry with notes of red fruits and spices. An elegant and fresh finish.

