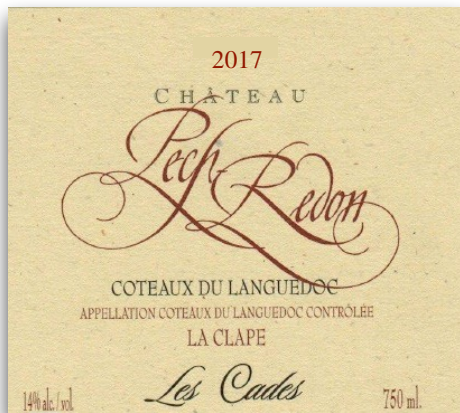




## Chateau Pech Redon “La Clape Les Cades” 2017

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REGION	Coteaux du Languedoc AOC
GRAPES	30% Carignan, 30% Cinsault, 20% Syrah, 20% Syrah, 10% Grenache, 10% Mourverdre
VITICULTURE	Organic farming.
VINICULTURE	Manual harvest, fermentation and maceration in stainless steel tanks. Aged in tank 6 months prior to bottling.
SOIL	Chalk, sandstone and clay
ALCOHOL	14%

Wedge between the ancient city of Narbonne and the Mediterranean sea is a single, craggy mountain called “La Clape”. On its very top, a lunar, rocky landscape dominates the sea. Incredibly, 2200 years ago, the Romans had already discovered that this tiny, remote plateau was capable of producing exceptional wines, partly because the almost solid chalk soil is special, and partly because this little dot receives more sunshine per year than anywhere else in France...

La Clape was actually an island once...maybe even an archipelago. The Romans called it *Insula Laci*, Island Lake. All of the valleys, where vineyards are today, including the Pech Redon, were at that time ponds, which is why there are so many marine fossils at 150 meters.

The waters eventually receded, leaving time and winds to sculpt this mineral décor, where to the north is Narbonne and to the south lies the Mediterranean. It's an incredibly preserved, massive, wilderness; a totally undisturbed harmony of nature.

**Domaine Pech Redon** was built in the heart of La Clape, away from the noise and the vicissitudes of the urban world, in the center of a wildlife paradise of flora and Mediterranean scents.