

LA SOURCE

AOP LANGUEDOC



ABOUT THIS WINE

La Source is a distinctive and enjoyable AOP Languedoc Rouge with a beautiful bright red color and intense aromas of ripe black fruits and licorice. Produced by Chateau de Mus, this wine has an aging potential of up to 8 years and pairs perfectly with lamb and goat cheeses.

TASTING NOTES

Intense nose of ripe black fruits, licorice, and a balsamic hint. Full-bodied palate with powdery tannins and a finish of cocoa.

VINIFICATION

The grapes for La Source are completely destemmed and undergo a traditional vinification process, with special attention given to the state of the harvest. The wine is a blend of Syrah, Grenache, and Mourvèdre, with separate vinification of each grape variety before aging in tanks until bottling.

AWARDS

Vintage 2020: 90/100 J.SUCKLING

Vintage 2022: 91/100 J.SUCKLING

PRODUCER

Chateau de Mus

COUNTRY

France

REGION

Languedoc

CLASSIFICATION

AOP

AGING

Aging potential: up to 8 years in the cellar

SOIL TYPE

Clay limestone

ALCOHOL CONTENT

13% to 13.5%

BOTTLE SIZE (750 ML)

VINTAGE

2022

GRAPES

70% Syrah from a gravel terroir, 15% Syrah from a clay-limestone terroir, Grenache, and Mourvèdre

COLOR

Red

STYLE

Still

CERTIFICATIONS

HVE 3

AROMAS

Ripe black fruits, scrubland, licorice, balsamic, camphorated, cocoa

PAIRINGS

Lamb, meat in sauce, goat cheeses

SERVING TEMPERATURE (°C)

17° to 18°C

