

## Château Pech-Latt REFLEXION by Vincent Pastorello

COUNTRY	REGION	GRAPE	VINTAGE
France	Corbières	45% Grenache, 35% Carignan, 17% Syrah, 3% Cinsault	2022

### ABOUT THE DOMAINE

Château Pech-Latt was one of the pioneers in Occitania to switch entirely to organic viticulture out of visionary conviction. The sign of a domain which leads its way in complete independence, respectful of its terroir. In the town of Lagrasse, Château Pech-Latt is located in the heart of the Corbières appellation in Languedoc-Roussillon, ideally located between land and sea, benefiting from a dual climate and rich and diverse terroirs. Pech-Latt is diversified in terms of soils (schist, sandstone, limestone, marl), grape varieties (Carignan, Grenache, Syrah, Mourvèdre for the reds) and climates. It covers more than 350 hectares, including 160 hectares of vines classified 90% in AOC Corbières. Chateau Pech-Latt believe that by working for the Earth, it reciprocates with the finest wines in return.

### WINEMAKING

The winemaking process honours the tradition of the Corbières region, aiming for purity, harmony, and the mineral essence that characterizes the land within Château Pech-Latt. REFLEXION is the result of a meticulous blend of Grenache, Carignan, and Syrah sourced from carefully selected plots. The vines, steeped in a rich history, benefit from meticulous viticulture. Adjustments such as elevating the goblet height to counteract soil heat and climate change, early pruning, and rigorous canopy management are the result of the work carried out by the Château Pech-Latt team guided by Tommaso Martignon's expertise.

### TASTING NOTES

With a ruby colour and vivid reflections, the Grenache, the predominant grape variety and the heart of the project, brings power and structure to the wine. It presents notes of ripe red fruits with a rounded profile. The Carignan contributes pleasant freshness and beautiful acidity. The Syrah complements this wine with pronounced aromas of black fruits, spices and a subtle hint of violet.



### TECHNICAL NOTES

**Alcohol by volume**  
14.5%

**pH**  
3.59