

WINE & FOOD 2013 LA RESERVE DU CHATEAU Languedoc La Clape Earl Château Mire L'Etang & Lamb shanks with sauce and oriental rice

Dear wine lovers,

Today I would like to present the Chamayrac family from the Languedoc wine region from the Château Mire L'Etang 2013 vineyard.

Technical data: ☞ 15 % vol.

Château Mire l'Etang has been owned by the CHAMAYRAC family since 1972. They produce the best wines of the south on 36 hectares of vineyards. Many awards attest to that each year. In this unique terrain the vines have been completely renewed since 1977 to allow the development of fine wines. This is how each variety has found its way. Traditional and quality varieties of Southern France - Languedoc in particular Syrah, Grenache and Mourvèdre for the red wines and three varieties Cinsault Rosé, Roussanne, Grenache Blanc and Bourboulenc for the Whites are grown here.

Over the years, the area has grown to fifty hectares, including 42 hectares of AOC (Appellation d'Origine Contrôlée (abbreviated AOC; French for approximately "controlled designation of origin").

The red wine is a cuvee and is made from Syrah, Mourvèdre and Grenache Noir. Each grape variety goes through a separate fermentation and a long maceration period. In the end, two different blends are made for the "Tradition" cuvée on the one side and the two vintages aged in oak barrels, the "Cuvée des Ducs de Fleury" and the "Réserve du Château", on the other. This wine is aged for twelve months in new oak barrels.

TASTING: Its colour is dark and dense, its aroma is complex and powerful with hints of small red fruits and liquorice, its taste in the mouth is harmonious.

Food and wine combinations: This wine is excellent with red meat in sauce, game and venison on the spit and mature cheeses.

Today we have a mature 2013 LA RESERVE DU CHATEAU Languedoc La Clape Earl Château Mire L'Etang from the CHAMAYRAC family & lamb shank with gravy and oriental rice

We are happy to have the wine in our assortment. Recipes are for advanced cooks. Only certain preparation steps are mentioned. Quantities are not given.

The components of the dish are:

Lamb shank from happy lambs of Herrmannsdorfer Landwerkstätten, thyme, rosemary + rice, roasted pine nuts, dried aronia berries, cinnamon, cloves.

The gravy was reduced with Kornell cherry preserve.

On the Top: ennobling the dish with a fine olive oil (Filo d'Olio) is advisable at all times.

Stay healthy and happy

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#Frankreich #ChâteauMireL'Etang #LARESERVEDUCHATEAULanguedocLaClapeEarl
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#Lammhaxe #HerrmannsdorferLandwerkstätten #Herrmannsdorf #orientalischerReis
#Kornelkirsche #Filo d'Olio #spontanVergärung #selektiveHandlese #