

Chateau La Baronne "En Montant l'Alaric" red 2020



Product price:

€150.00

Product features:

Area: LANGUEDOC

Winemaker: Famille Lignères

Vintage: 2020

Appellation: Corbières

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 89/100

Cépage dominant: syrah

Alcool: 14,5

Product short description:

With the exceptional "Pièce de Roche", "Alaric" is the best cuvée of Château La Baronne, with an unmatched finesse and freshness in this region, not to mention a well-powerful structure, of course. Released from the cellars of the domaine in March 2026, at which point it begins to open up.

Product description:

[PRESENTATION OF CHATEAU LA BARONNE
+ ALL ITS OTHER CUVÉES IN STOCK](#)

Comments on this

Château La Baronne Alaric Red 2019

RVF Guide of the Best Wines of France 2026 (Sept 2025): **89/100**. *With Alaric, the power dial increases a bit.*

Our comment: The wines of Château La Baronne are primarily composed of carignan, a sometimes slightly rustic grape variety that the domaine masters wonderfully, especially when the vines are very old, for example, the exceptional cuvée "[Pièce de Roche](#)", where softness takes precedence over rusticity. The **cuvée Alaric** stands out from the other wines of the domaine, with **syrah** as the predominant grape. You immediately get different sensations: more ripe red fruits, flowers on the nose, then a very firm mouthfeel, filled with very ripe, crunchy fruits that finish very fresh, almost minty.

Technical sheet written by the domaine:

ORIGIN: Languedoc, Montagne d'Alaric

APPELLATION: AOP Corbières

TERROIR: Blue marl, clay-limestone gravel.

PRUNING: Gobelet & Cordon de Royat (Syrah)

DENSITY: 4500 & 3500 vines per hectare

GRAPE VARIETIES: 55% Syrah (25 years), 30% Carignan (60 years), 15% Grenache (30 years).

HARVEST: Manual

PRODUCTION: 16,000 bottles

SELECTION: in the vineyard, and before destemming

VINIFICATION: Stainless steel and cement vats, fermentation with indigenous yeasts, 28-30 days of maceration, no sulfites during vinification.

AGING: Barrels for 12 months with lees stirring then vat. Bottled unfinned-unfiltered

ORGANIC WINE certified FR-BIO10 and **Biodynamic Demeter**