

Domaine de Longueroc



L'Interdit 2019

AOC Corbières Red

Winegrower and breeder :

Roger Bertrand

*Gold medal and double gold
Guilbert and Gaillard*

*Wine selected by the Belgian buying
guide V&TA*

*Silver medal in the best syrah in the
world competition*



Oenologist: Damien Kalanquin
(Dubernet Laboratory)

The estate has been organic since the 2024 vintage



Grape varieties : 90% Syrah, 10% Grenache

Yield : 25Hl/Ha



Crop profile : Organic cultivation, manual picking and sorting.

Wine analyzed zero pesticides
Clay-limestone soil & ferruginous sandstone



Vinification and aging : Maceration with whole grapes (18 to 21 days).

Aging in barrels for 24 months.



Degree : 14.5°

Tasting : Generous wine with intense notes of spices and fruit supported by fine touches of cocoa.

This wine of character with a full and deep mouth has a beautiful aromatic persistence.



Gastronomic alliance : Game, coq au vin, wild boar stew, lamb and beef in sauce.



Serving temperature : 18° to 19°
Preferably decanted.



Aging potential : 10 years

Domaine de Longueroc, 11200 St-André de Roquelongue – Tel : 06 75 22 85 51

E-mail : contact@rogerbertrand.fr

website : www.longueroc.com