Issue Nr 93
November 2026

Vinalu®

'Luxembourg's first Online Wine Magazine'

PopUp

Tasting & fine dinner at Château Saint-Martin de la Garrigue

Soirée Couleurs du Sud at ´Côté Mas´of Domaine Paul Mas

VINALU Special Report ´Terroirs & Millésimes du Languedoc´

TERROIRS & MILLÉSIMES 2026 / LANGUEDOC

by Liliane Turmes

Upon invitation of the CIVL (the Conseil Interprofessional des Vins du Languedoc) VINALU participated in the 2026 version of ´Terroirs et Millésimes ´, an annual event with themed tastings, meeting with the winegrowers and immersive experiences in the vineyards.



Tasting at Château Saint-Martin de la Garrigue





THE LANGUEDOC WINE REGION

The Languedoc wine region, one of the most extensive and oldest wine regions of the world, is located only 40 km from the coast, with 200 km in length, where the appellations overlook the coastline of the Mediterranean Sea and are backed inland by the Massif Central and other hills & mountain ranges, where vines grow at 400 m of altitude. The area under vine, with a complex variety of landscapes and soils, is planted with 60% in red varietals, however Languedoc appellations span all three colours, with a production of 25% in whites and 15% in rosés. The climate is Mediterranean, with many micro-climates and with cooler areas in the Atlantic corridor, mainly with a lot of sunshine, hot summers, low rain and often with a strong & dry wind, of course beneficial for healthy grapes.



Wines of Château Saint-Martin de la Garrigue



Presentation of AOP Picpoul de Pinet

IMMERSIVE JOURNEY THROUGH PICPOUL DE PINET & GRÉS DE MONTPELLIER WINE REGIONS,

with the chance to experience these two appellations in guided tastings and in a wine pairing dinner at Château Saint-Martin de la Garrigue, a historic wine estate, located in Montagnac in a beautiful 16th century castel.
The Picpoul de Pinet appellation, with a single grape variety, the Piquepoul blanc, with marine influences of the Mediterranean Sea and the Thau lagoon, with sandy and clay soils and garrigue-limestone soils to the North, represents Languedoc´s largest dry white wine area. Their slogan: ´Its terroir is the sea´ perfectly reflects in the mineral driven wines, with a distinctive freshness, with salted and floral notes.
The Grés de Montpellier appellation, situated between the sea and the garrigue near Montpellier, with poor stony soils, planted exclusively with red varietals, mainly with Grenache, Syrah and Mourvèdre, shows wines, characterized by ripe black and red fruits, spices, black olives, with a good aging potential.



and Grés de Montpellier



Picpoul de Pinet ´Terres Rouges 2025´Cave Galhyos

FINE DINNER AT THE CHÂTEAU SAINT- MARTIN DE LA GARRIGUE

The Picpoul de Pinet 2025, of Château Saint-Martin de la Garrigue, with its lively acidity is perfect to start with the flavorful selection of appetizers. With the cooked and grilled mussels in red wine and a samphire infusion with borage flowers and fennel, we choose wines of both appellations the white ´Terres Rouges 2025´ Picpoul de Pinet of Cave Galhyos, with tropical and citrus fruit aromas and light saline notes and the ´Grés de Montpellier 2020´ of Domaine de la Triballe, a fruity red with soft tannins. And with the red mullet in saffron fish-bone jus, with chanterelle mushrooms, main course, we like the ´Grande Cuvée 2010´, AOC Grés de Montpellier of Château Blanville, full of black cherries and spices on the palate, underlining the buttery taste of the fish. Domaine de Roquemal´s ´Léma 2023´, an AOC Grés de Montpellier, with a pleasant freshness of red fruits is an excellent pairing with the mouth-watering goat cheese and strawberry tartlet, with black olives, rosmary and fresh sage dessert.



Grilled mussels in red wine with borage flowers



Domaine de la Triballe Grés de Montpellier 2020



and delicate red mullet

MEETING WITH THE WINEGROWERS IN THE VINEYARDS OF MONTPEYROUX AND CABRIÈRES

The lovely ride with the ´petit train des vignes´ brings us to the vineyard ´Maset´ of Sylvain Fadat, where we meet the winegrower and president of the AOC Montpeyroux, and his wife Désirée Fadat, a family with a long history in winemaking. We taste their ´Les Cocolières 2024´Domaine d´Aupilhac, a blend of Roussanne, Marsanne, Grenache blanc, Vermentino and Clairette, with aromatic notes of white peaches and with a distinctive freshness. We try the fruity rosé ´excès´ of Castelbarry and the lively ´Tour de Rôle 2024´, an organic white of Villa Dondona with the traditional mussel brasucade with wild fennel, cooked in an open fire, with soft zucchini and goat cheese muffins and crispy focaccia with onions and chorizo amuses-bouche.



Meeting with winegrowers of Domaine d'Aupilhac



Stéphane Boyer of Castelbarry



Tour de Rôle 2024 Villa Dondona



Traditional Mussel brasucade with wild fennel



Zucchini & goat cheese muffins

On a short tasting-stop at the Source de la Rouquette, with wines of AOP Languedoc Cabrières, we discover the delicious ´Fulcrand 2025´of the Cabrières appellation, a cuvée of Cinsault, Grenache and Syrah, with red currants , raspberries, a silky texture with a light bitterness and long on the palate, a gold medal winner at the Mondial du Rosé and the light, aromatic white ´Pic de Brissou Grande Réserve´of Mas Julou, with citrus fruits and anis in the mouth.
The day ends with a barbecue, paired with wines of the Pic Saint-Loup appellation, at Mas Bruguière in the heart of the Pic Saint-Loup wine region, with a view on the dramatic limestone cliffs of the Pic Saint-Loup, a natural landmark of the South. The AOP Pic Saint- Loup, a young appellation, with 90% in red wines with Syrah, Mourvèdre and Grenache is known for an aromatic freshness.



AOP Cabrieres wines at the Source de la Rouquette



Rosé Fulcrand 2025



Wine pairing experience at Mas Bruguière



in Pic Saint-Loup

EXCELLENT PAIRING OF SAINT- CHINIAN WINES WITH THAI FOOD

Lunch is served in ´Le Thai´, with typical Thai food, a spicy Thai prawn salad with cilantro and lemongrass, tender grilled beef with black pepper sauce and coconut milk ice cream and fresh strawberries. An excellent pairing with the Saint-Chinian appellation wines. VINALU tastes:

´Cristaux liquides 2024´, of biodynamic winery Les Eminades, a fruity, pure Syrah with notes of plums from winegrower Luc Bettoni
´Les Pères´ of winemaker Frédéric Cauquil/ La Côte des Pères, a biodynamic winery, with mainly Mourvèdre, aged in amphorae, with a light freshness, herbs of the garrigue and spices
´Clos Bagatelle 2025´, fresh, with ripe yellow fruits and a nice salinity
´Réflexion´ , Château Milhau-Lacugue, Piquepoule noire, with the freshness of red currants and red berries
´Althea 2025´Mas de Cynanque, a blend of Grenache, Roussanne, Vermentino, with a pleasant juicy acidity
´Kalliope 2024´, Domaine de Cambis, floral, mineral with a nice tension
´Les Galosses 2023 ´, Domaine Combe de Salan, a blend of Syrah and Carignan, herbal notes, sage and spices.



Tasting of AOP St Chinian


at 'Le Thai' restaurant


in the beautiful garden


Vintners Luc Bettoni (right) of Les Eminades and Frédéric Cauquil of ´La Côte des Pères´



Réflexions Château Milhau-Lacugue



Clos Bagatelle 2025



Althea 2025, Mas de Cynanque



Kalliope 2024, Domaine de Cambis



Les Galosses 2023 Domaine Combe de Salan



Southern folklore



in the enchanting landscape of Mount Caroux

´SOIRÉE COULEURS DU SUD´ FOR A FESTIVE EVENING AT ´CÔTÉ MAS´

After a walk in the enchanting landscape near the Mont Caroux, we prepare for the festive evening ´Soirée Couleurs du Sud´, with the participation of wine merchants and producers, at the gastronomique restaurant´Côté Mas´. For this special occasion, the dinner is served al fresco in the middle of olive trees at the Domaine Paul Mas, with a selection of AOP Languedoc wines, paired with a succulent roasted pork in hay, crispy potatoes roasted in truffle oil, accompanied by a caviar of eggplants and tomatoes and with delicious refined cheeses, a gastronomique menu, curated by Chef Julien Gonzales enjoyed in a cheerful, musical atmosphere.



Tasting of Le Petit Paradis 2025



and Mythique Sentinelle 2025



at Côté Mas



Tables dressed for the festive dinner



with pleasant music



and an excellent wine selection

AOP FAUGÈRES PRESENTATION AT CHÂTEAU DE CHENAIE

The next day takes us to the Château de Chenaie for a presentation of AOP Faugères wines, followed by a tasting and a rich dinner with local products at the rustic restaurant and wine bar ´Grands Vins du Terroir´.
The Faugères appellation, with only red wines is mostly known for powerful Carignan wines. We taste the ´Paradis des Cigales 2024´ of Château Crézan, dominated by black and red fruits and the´Faugères 2023´ of Mas Gabinèle, with cassis aromas and a pleasant freshness.
And, not to forget, the famous Fine Faugères, with a history going back to the 18th century, a cultural heritage of the region, an artisanal eau-de-vie, undergoing a double distillation and aging at least for 5 years in oak barrels. Mostly, as the producers tell us, the amber coloured ´Fine Faugères´ is bottled only after 10 years, which gives of course surprisingly notes of candied fruits and a delicious softness on the palate.



France Villeneuve CIVL, Pierre Bories president CIVL, F.Ollier, Domaine Ollier-Taillefer



Paradis des Cigales 2024,
Château Crézan



Faugères 2023 Mas Gabinèle



Amber coloured Fine Faugères

APÉRITIF DE CLÔTURE AND CRÉMANTS DE LIMOUX

Before the traditional apéritif de clôture, we are invited to a masterclass, focusing on the AOP Limoux, with a tasting of Crémant de Limoux and Blanquette de Limoux, the sparklings produced with the traditional method, with a double fermentation and spending at least 12 months in the cellar. The only difference between them is in the choice of the grape varietals used: mainly Chardonnay for the Crémant de Limoux and mainly Mauzac for the Blanquette de Limoux. We taste ´Les Pipistrelles´, Domaine Gibert, Crémant de Limoux, with traditional method, 60% Chardonnay, 20% Chenin Blanc, 20% Pinot Noir,18 months on the lees,with fine bubbles, nutty aromas and a fine citrussy freshness on the palate, the ´Émotion 2023 extra brut´, of Famille Antech, with the traditional method, with a brilliant light rosé colour, with a freshness of red cherries and red currants and the ´Tendre´, Vignoble Nicolas Therez, elaborated in the méthode ancestrale. With the méthode ancestrale, the wines, with the only single historic grape variety Mauzac allowed, are bottled after 6 months, before fermentation is finished, so with a high level of sugar remaining and with low alcohol. In this case only 6%. We enjoy a lively sparkling, with fine bubbles, creamy, with ripe apples on the palate, to close this rich tasting week in the Languedoc.



Famille Antech ´Émotion´
Crémant de Limoux



Domaine la Martine
Cuvée Limoux



Vignoble Nicolas Therez 'Tendre'
Méthode Ancestrale

Impressum

Based on an idea by Romain Batya



Vinalu ©, Luxembourg's First Online Magazine for Wine and Lifestyle, online since 2010, is focused on wine, wine producing countries, wine travel, wine tastings, gastronomy and culinary reports. Additionally, automobile tests are a regular feature in specific issues.

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