

Château Coupe-Roses

- FREMILLANT -

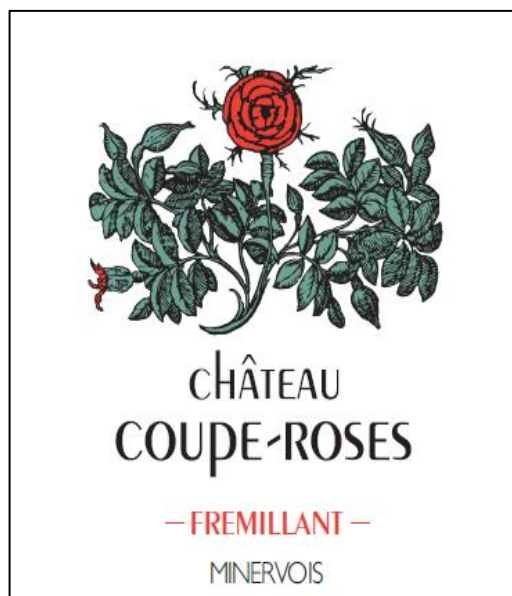
Minervois rose wine appellation

GEOGRAPHICAL LOCATION:

Mountain area in High Minervois with South/South-West exposed plots and an Altitude of between 200-350 meters

GRAPE VARIETY: 40% Mourvedre
30% Grenache
20% Cinsault
10% Syrah

TERROIR: Clay-limestone (Cinsault)
Siliceous soil (Grenache)
Altitude schist (Syrah)
Carboniferous soil (Mourvedre)



AGRICULTURAL PRACTICES: Organic farming
Ground cover practices
Compost spreading

VINIFICATION: Vat bleeding
Fermentation at controlled temperature (16°C)

AGEING: Stainless steel vat, 3 months on lees

WINE TASTING: Its brilliant colour impresses and appeals for sweet delicacy. The nose is fruity and fresh, while the mouth takes in the fruity aromas. A wine to be served with cold meats and salted pies and is a perfect accompaniment for aperitifs in the middle of the afternoon

LABELING:

Bottle	Volume	Bottle capsule	Cork
Bordeaux standard shaped bottle	75 cl 50 cl	Aluminium complex	45/24 mm

PACKAGING: Cardboard boxes of 6 or 12 bottles