

Château Coupe-Roses

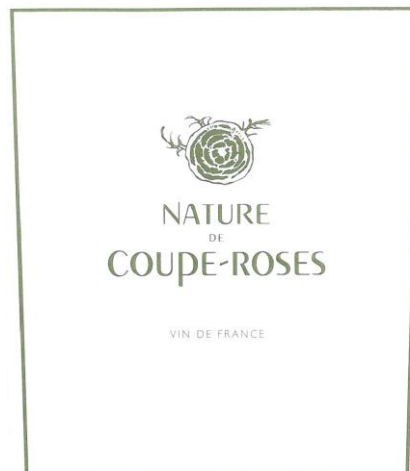
- NATURE DE COUPE-ROSES - French wine

GEOGRAPHICAL LOCATION:

Mountain area in High Minervois with
North exposed plots and
an altitude of 350 meters

GRAPE VARIETY: 70% Roussanne
20% White Grenache
10% Viognier

TERROIR: Pebble hillsides
Coupe-Roses' clay



AGRICULTURAL PRACTICES: Organic farming
Ground cover practices and composting
Plant and microorganism-based treatment

VINIFICATION: Destemming before pressing
Free-run juice and first pressing juice selections
Natural yeasts fermentation
Fermentation and ageing without added sulphur

CONSERVATION: Stainless steel vat

TASTING: The straw-coloured rose shines brightly despite the cloudiness of this unfiltered wine. The nose quickly becomes powerful, intense, fine, and is sustained by a strong liveliness. The palate reveals the aromas in perfect harmony with the way the nose perceives them. The wine takes up the whole mouth with its release of peach, pear and citrus fruit peels aromas. There is a long-lasting aftertaste and a nice acidity that maintains the aromas and provides a specific thirst-quenching character and pleasure. This is a wine of novels admirers

HABILLAGE:

Bottle	Volume	Bottle capsule	Cork
Bordeaux conically shape bottle	75cl	Aluminium complex	45/24 mm

PACKAGING: Cardboard boxes of 6 or 12 bottles