

# Château Coupe-Roses

- ORIENCE –

## Minervois red 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:** 90% Syrah  
10% Grenache

**TERROIR:** Magnesium clay hillsides (Syrah)  
Rocky limestone plateau / Causse (Grenache)

### AGRICULTURAL PRACTICES:

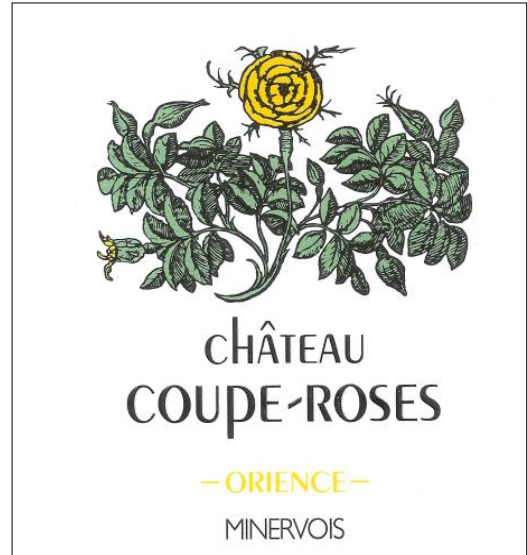
Soil and subsoil dynamisation  
Ground cover practices  
Compost spreading

**VINIFICATION:** Manual harvesting  
Destemming/pigeage  
Long maceration of 20-30 days  
Very light filtration

**AGEING:** 12-16 months in barrels

**WINE TASTING:** Very beautiful, black and fleshy, its nose is also elegant, the scent of oriental spices and black fruits, which reminds you of the landscape and of the arid climate of this beautiful region. In the mouth, this wine is highly concentrated and lively which stimulates the aromas and is a perfect accompaniment to grilled red meat (between raw and cooked) seasoned alone with some coarse salt

### LABELING:



Bottle	Volume	Bottle capsule	Cork
Bordeaux conical shaped bottle	75 cl 150 cl	Aluminium complex	45/24 mm

**PACKAGING:** Cardboard boxes of 6 or 12 bottles