

Château Coupe-Roses

- VERTIGE -

Minervois red wine appellation

GEOGRAPHICAL LOCATION:

Mountain area in High Minervois with
South/South-West exposed plots and an
Altitude of 400 metres

GRAPE VARIETY: 90% Syrah
10% Grenache

TERROIR: Clay-limestone (Carignan)
Rocky limestone plateau/ Causse
(Syrah)



AGRICULTURAL PRACTICES: Organic farming
Ground cover practices
Compost spreading

VINIFICATION: Manual harvest
Selection of the best plots
Destemming/pigeage
20 to 30 days of maceration
Very light filtration

AGEING: 6 months in barrels, selection of the best barrels

WINE TASTING: Very beautiful, black and fleshy, its nose is also elegant, the scent of oriental spices and blackberries, which reminds you of the landscapes and of the arid climate of this beautiful. 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) alone with some coarse salt

LABELING:

Bottle	Volume	Bottle capsule	Cork
Bordeaux conically shape bottle	75cl 150cl	Aluminium complex	45/24 mm

PACKAGING: Cardboard boxes of 6 or 12 bottles