

CHÂTEAU COUPE-ROSES

- BASTIDE -

Appellation MINERVOIS ROUGE



Conversion in biodynamic farming

GEOGRAPHICAL LOCATION:

Mountain area in the Haut Minervois (high Minervois).
South/West South facing vines.
An altitude of 200-350 meters.

GRAPE VARIETIES: 50% Carignan
50% Grenache with a little bit of Syrah

TERROIR: Rocky hillsides
Clay-limestone
10-50 year-old vines
Yield of 40hl/ha

AGRICULTURAL PRACTICES: Organic farming
Ground cover practices
Compost spreading
Treatments with herbal infusions and essential oils.

WINEMAKING: Manual harvesting
Indigenous yeasts
Traditional maceration up to 20-30 days
Light extraction

CONSERVATION:

Kept stainless steel tanks. This wine is perfect just after bottling and is at its best in the first three years.

WINE TASTING:

Pale red colour, brilliant which shines with light shades of purple. The scent reminds you of its fruitiness and the Carignan from where this wine comes, it is also in the mouth where the fresh red fruits dominate, associated with a refreshing liveliness. A perfect wine for all occasions, aperitifs or meals.

PACKAGING :

Bordelaise traditional bottle : 75 cl,
Cork : DIAM 1 , No cork taint,
Capsule : Alu complexe
Cardboard boxes of 6 or 12 bottles