

CHÂTEAU COUPE-ROSES - GRANAXA - 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 VARIETIES: 90% Grenache
10% Syrah

TERROIR: Rocky limestone hillsides

AGRICULTURAL PRACTICES: Organic farming
Ground cover practices
Compost spreading

VINIFICATION: Manual harvesting
Destemming/pigeage
21 to 60 days of maceration

AGEING: Aged in old french oak barrels

WINE TASTING: Whilst being poured, the wine shines with a dark garnet colour. The intense sparkle demonstrates its liveliness. There is an a rising flavour of black berries like black cherry and plum. Then other taste like liquorice, cocoa and coffee are coming. Those aromas are accompanied by a superb acidity and a long finish thanks to the well integrated tannins. We can say that this wine is an very elegant and a very well balanced wine.

PACKAGING:

Bottle	Volume	Bottle top	Cork
Conical Bordelaise	75 cl 150 cl	Complexe aluminium	45/24 mm

PACKAGING: Cardboard boxes of 6 or 12 bottles

