CHATEAU COUPE-ROSES

APPELLATION MINERVOIS ROUGE LES PLOTS

Conversion in biodynamic farming

GEOGRAPHICAL LOCATION:

Mountain area in Heigh Minervois with South/South-West exposed plots and an Altitude between 250-450 meters

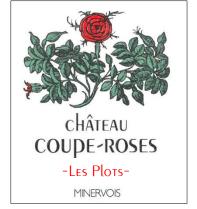
CRAPE VARIETY: 60 % Syrah

20 % Grenache 20 % Carignan

TERROIR: Rocky hillsides

White limestone Clay-limestone

Profound clay and gritty soil



ACRICULTURALE PRACTICES: Organic Farming and Biodynamic practices (500, 501)

Natural ground cover practices

Compost spreading

Treatments with essential orange oil.

VINIFICATION: Manual harvest,

Desteming, Light pigeage,

Traditional fermentation, with low and medium températures (maximum 25°C),

CONSERVATION: Stainless steel vat.

WINE TASTING: It express itself in a blend of powerful and complex aromatic characters, candied fruits, spicy hints, blackurrant and pepper, fleshy which gives some liveliness to the wine. We can keep this wine 7 years or drink it now. It will be delicious with red meat and spicy meal, with chees and charcuterie as well.

HABILLAGE:

Bottles	Volume	Capsule	Cork
Bordelaise conique	75 cl 50 cl 150 cl	Alu complexe	Diam

CONDITIONNEMENT: Cases of 12 or 6 bottles