

CHATEAU COUPE-ROSES

APPELLATION MINERVOIS ROUGE

ORIENCE  

GEOGRAPHICAL LOCATION:

Mountain area in High-Minervois.
South/South-West exposed plots.
Between 200 and 350m of altitude.

GRAPE VARIETY: 90 % Syrah
10 % Grenache

TERROIR: Magnesium clay uplands (Syrah),
rocky uplands (Grenache).

CULTURAL PRACTICE: Organic production,
Soil and subsoil energization,
Use of compost.

WINEMAKING: Manual harvest,
Destemmed,
Long maceration from 20 to 30 days,
very light press

AGEING: 12 months in barrels, French oak.

TASTING: Very beautiful, black and fleshy color, its nose is as interesting. Scents of oriental spices and black fruits, which reminds us the arid landscapes of our magnificent area. In mouth, this very concentrated wine, with a nice acidity (which stimulate aromas), is going to match perfectly with not-too-cooked red meat.

PACKAGING:

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

CARDBOARD BOX: Composed of 6 to 12 bottles.

