

# CHATEAU COUPE ROSES

APPELLATION MINERVOIS

SCHISTE  

## GEOGRAPHICAL LOCATION:

Mountain area in High-Minervois.  
North/North-West exposed plots.  
At 450m of altitude.

## GRAPE VARIETY:

100% Roussanne

## TERROIR:

Rocky uplands,  
altitude Schists and clay-limestone.

**PRACTICE CULTURAL:** Organic farming  
Ground cover practices  
composting

## WINEMAKING:

Destemming before pressing  
Free-run juice and first pressing juice selections  
Fermentation at controlled temperature 17°C in inox tank  
20% of this juice ferment in French oak barrels

## AGEING:

4 to 6 months in stainless steel tank and barrels,  
batonnage every day for the barrels.

## TASTING:

Between gold and thatch, its brilliance announces the vivacity. The nose reveals some material supported by acidity. The mouth is the continuity of the nose, with fresh and spring touches, and a long development. A wine that easily match with fishes and goat cheeses.

## PACKAGING:

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

**CARDBOARD BOX:** Composed of 6 to 12 bottles.

Château Coupe-Roses, 4 Rue de la Poterie 34210 La Caunette. +334 68 91 21 95 [contact@chateau-coupe-roses.com](mailto:contact@chateau-coupe-roses.com)

