

# CHATEAU COUPE ROSES

## OKROS, VIN NATURE ORANGE

VIN DE FRANCE



In conversion for a biodynamic farming

### GEOGRAPHICAL POSITION:

Montain area in the Haut Minervois  
North facing vines  
An altitude of 300 meters

### GRAPES VARIETIES:

100% Roussanne

### TERROIR :

The clay hillsides of Coupe-Roses

### CULTURAL PRACTICES :

Organic farming  
Mechanical weeding,  
Composting  
Treatments with herbal infusions and essential oils



**WINEMAKING :** This wine takes extra time and attention as it is fermented naturally without the addition of sulphites or yeast.

Grapes sorted by hand  
Distemed  
The fermentation takes place in sandstone amphoras for 7 weeks  
Slow pressed with attention  
Light filtration

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

### TASTING :

Orange ! What a surprise! And such a vibrant colour!  
In this Orange wine you can feel (with the nose) safran notes, candied orange and almond taste.  
Then into the mouse you can this wine is fresh, spicy, with some tannins. Those tanins are good to match the wine with spicy food, white meet, roasted vegetables, and every kind of cheese. It can be a dessert wine thanks to its freshness and tannins.

### PACKAGING:

Burgundy bottle 75 cl  
Complexe aluminium  
Cork : Diam

Cardboard packing of 6 or 12 bottles.