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

CRAPES VARIETIES: 100% Roussanne

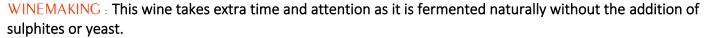
TERROIR: The clay hillsides of Coupe-Roses

CULTURAL PRACTICES: Organic farming

Mechanical weeding,

Composting

Treatments with herbal infusions and essential oils



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.

