

Château Coupe-Roses

- CHAMP DU ROY -

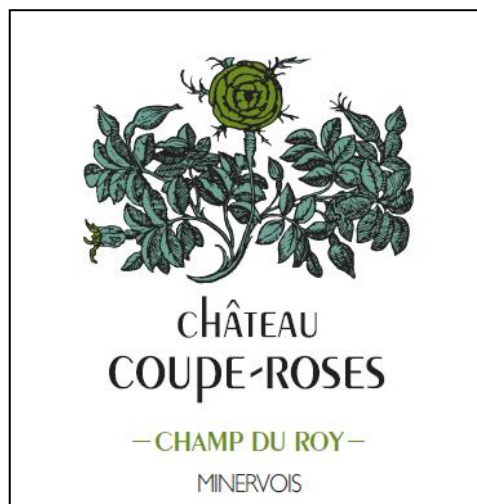
Minervois white wine appellation

TERROIR:

The soil is mainly composed of limestone, with Coupe-Roses' clay which includes manganese
The climate contributes to its high acidity
The vineyards are situated between 250 and 400 meters of altitude

GRAPE VARIETY: 60% Grenache
30% Small grain Muscat
10% Marsanne

AGRICULTURAL PRACTICES: Organic farming
Ground cover practices
Soil composting



VINIFICATION: Pressing
Destemming
Cold settling (debourbage)
Fermentation at controlled temperature (16-18°C)

AGEING: Stainless steel vat, 4 months on lees

WINE TASTING: A simple, aromatic wine produced using all the white grape varieties of our domain. Taste of Muscat grain. Countertop wine or wine of impromptu moments

LABELING:

Bottle	Volume	Bottle capsule	Cork
Bordeaux standard shaped bottle	75 cl	Aluminium complex	45/24 mm

PACKAGING: Cardboard boxes of 6 or 12 bottles