



Côtes Noires

Appellation :	A.O.P. Minervois
Vintage :	2019
Color :	Red
Alcool / Vol. :	14,5%
Grapes :	Grenache (50%) / Syrah (50%)
Soil :	Sand, clay and limestone



This cuvée from a selection of Syrah and Grenache, grape varieties perfectly suited to the Côtes Noires terroir, develops intense aromas of red and black berries, with spicy notes, to finish with a slightly minty touch. Full in the mouth, it is a dense, round, fruity and balanced wine.



WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming. Fermentation in concrete tanks, light pumping over. Then pressing. Aging in stainless steel vats.

Natural cork stopper



TASTING

APPEARANCE : Bright ruby red color, tinged with purple hues

NOSE : Intense, generous, blackberry aromas, spice aromas. A bewitching bouquet of red berries and floral notes.

PALATE : Deep and intense; Explosive aromas and velvety tannins on notes of cassis and prune, power and structure and again a herbaceous note on the finish.



SERVING

SERVING TEMPERATURE : 16° to 18°

AGING : To drink now. Aging potential : 10/12 years.

WINE PAIRING : Grilled duck breast, cassoulet, lamb or game in sauce (tajine, stew, curry...), spicy asian specialties, matured cheeses