



Le Vin de Sophie

Appellation :	A.O.P. Minervois
Vintage :	2018
Color :	Red
Alcool / Vol. :	14,5
Grapes :	Grenache (20%) / Syrah (80%)
Soil :	Shale



Le Vin de Sophie 2018 distinguishes by its seductive and magnetic character. The palate is soft, slightly peppery with licorice notes. A pleasurable wine, a thirst quenching wine but also a wine for meat and BBQ. To be drunk, slightly chilled, with friends, with a meal or just to pass the time.



WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming. Fermentation in concrete tanks, with light pumping over. Then pressing. Aging 2 years in stainless steel tanks.

Technical cork stopper



TASTING

APPEARANCE : Nice ruby color.

NOSE : The bouquet is delicious. It presents a pleasant freshness and opens with fruity aromas of blackcurrant and blackberry and mineral notes.

PALATE : A soft and slightly peppery palate with hints of liquorice. The wine is warm and envelops the palate well. A long and silky finish, will make you want to use it for a second glass!



SERVING

SERVING TEMPERATURE : 13° to 16°

AGING : To drink now. Aging potential : 6 / 7 years.

WINE PAIRING : Tapas, delicatessen/ cheese, grilled meats (duck breast, lamb, beef), curry, spicy dishes.

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