

CHATEAU COUPE-ROSES – LES PLOTS

Languedoc



APPELLATION: Minervois

BLEND: Grenache (50%), Carignan (50%) and a touch of Syrah

WINEMAKER: Sarah and Pascal Frissant

VINEYARD:

Château Coupe-Roses vineyards are located in Minervois in the west of the Languedoc, close to the Atlantic-influenced foothills of the Montagne Noire. The different grapes are grown on south-southwest facing plots with a variety of soil types: the Cinsault is on clay-limestone, the Grenache on silica rich soils, and the Syrah on schist. The altitude (200-350masl) gives the sites a high diurnal range, which along with the cool clay sub-soils ensure acidity is retained in the grapes.

VITICULTURE:

Certified organic, working with biodynamic practices, and employing cover crops and organic composts to create a balanced ecosystem.

WINEMAKING:

The grapes are hand harvested, destemmed and fermented with wild yeasts in stainless steel at a maximum of 25°C. They undergo a post ferment maceration 20-30 days with light extraction. After pressing the wine comes together for a short period in stainless steel before bottling after a light filtration.

WEBSITE: <https://chateau-coupe-roses.com/?lang=en>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A vin du soif with bright red fruits, that drinks nicely when chilled.