

CHATEAU COUPE-ROSES – CHAMP DU ROY

Languedoc



APPELLATION: Minervois

BLEND: Grenache Blanc (60%), Muscat Petit Grain (30%), Marsanne

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 rocky soils of Champ du Roi vineyard alternate between solid limestone and deeper clay layers which store rainwater. The clays are rich in Manganese, which gives them a red colour. The altitude (250-400masl) gives the site a high diurnal range, which along with the cool clay sub-soils ensure acidity is retained in the white 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, de-stemmed and gently pressed. After a short cold settling fermentation is at 16-18C with native yeasts in stainless steel tanks. Malolactic fermentation is blocked and wines age on fine lees for four months before bottling after a light bentonite fining.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A bright aromatic white with anise, orange blossom and peach on the nose. Zesty citrus on the palate and a fresh mineral finish.