

# CHATEAU COUPE-ROSES – FREMILLANT

Languedoc



**APPELLATION:** Minervois

**BLEND:** Mourvèdre (40%), Grenache (30%), Syrah (10%), Cinsault (20%)

**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, the Syrah on high altitude schist, and the Mourvèdre on richer soils. 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 in the early morning when it's cool and de-stemmed. The Mourvèdre and Cinsault are direct pressed and the Syrah and Grenache are bled off. Fermentation is at cool at 16°C in stainless steel tanks. Malolactic fermentation is blocked and the wines age on fine lees for three months during which the wine in barrels undergoes daily battonage. Bottled after a light bentonite fining and filtration.

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

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES:

A fresh, characterful fruity rose with strawberry, blackcurrant and watermelon on the palate, a touch of spice and a dry finish.