

# CHATEAU COUPE-ROSES – LES PLOTS

Languedoc



**APPELLATION:** Minervois

**BLEND:** Syrah (60%), Carignan (20%), Grenache (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, and the Syrah on schist. The altitude (200-450masl) 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 punch downs. After pressing the wine is kept 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:** \_\_\_\_\_

An expressive nose of dried fruit, spice, blackcurrant and pepper. Full bodied with generous fruit