

CHATEAU COUPE-ROSES – SCHISTE

Languedoc



APPELLATION: Minervois

BLEND: Roussanne

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 Roussanne for this wine is grown in a north-northwest facing plots with poor rocky clay-limestone and schist soils. The altitude (400masl) gives the site 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, de-stemmed and gently pressed. After a short cold settling, fermentation is at 16°C with 80% in stainless steel tanks and the rest in neutral oak barrels. Malolactic fermentation is blocked and the wines age on fine lees for 4-5 months before bottling. The wine in barrels undergoes daily battonage.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Vibrant gold, spring blossom on the nose and palate. A light savoury texture is balanced by fresh acidity and a long refreshing finish.