



Côtes Noires Réserve

Appellation :	A.O.P. Minervois
Color :	Red
Vintage :	2016
Grapes :	Grenache (50%) / Syrah (50%)
Alcoholic deg. :	14%
Terroir:	Shale, sand, clay and limestone



A superb cuvée for your memorable occasions. Both complex and balanced, this wine provides a harmonious pleasure where the sweetness of very ripe red berries goes perfectly with silky and well proportioned tannins; a beautiful, relatively powerful roundness that will make you dream or possibly go back in time.



WINEMAKING

Sustainable agriculture
Mechanical harvest with destemming.
Fermentation in concrete tanks, pumping over. Then pressing. Aging in oak barrels.
Natural cork stopper
Shale, sand, clay and limestone



TASTING

APPEARANCE : Beautiful deep red garnet

NOSE : Elegant, marked by notes of cassis and underwood, then spicy notes, to finish with a minty touch.

PALATE : Ample and balanced. A very round wine with successful harmony on complex notes of prunes and underwood; the tannins are silky and velvety. In the finish, subtle notes of red and black berries extend the mouth.



SERVING

SERVING TEMPERATURE : 16° to 18°

AGING : To drink now. Aging potential : 10 years.

WINE PAIRING : Grilled prime rib with porcini mushrooms or chanterelles, Roasted poultry stuffed with morels, Chicken tagine, Chocolate fondant.