



Côtes Noires

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



This cuvée from a selection of Syrah and Grenache, grape varieties perfectly suited to the Côtes Noires terroir, develops intense aromas of red and black berries, with spicy notes, to finish with a slightly minty touch. Full in the mouth, it is a dense, round, fruity and balanced wine.



WINEMAKING

Sustainable agriculture
Mechanical harvest with destemming.
Fermentation in concrete tanks, light pumping over. Then pressing. Aging in stainless steel vats.
Natural cork stopper
Sand, clay and limestone



TASTING

APPEARANCE : Bright ruby red color, tinged with purple hues
NOSE : Intense, generous, blackberry aromas, spice aromas. A bewitching bouquet of red berries and floral notes.
PALATE : Deep and intense; Explosive aromas and velvety tannins on notes of cassis and prune, power and structure and again a herbaceous note on the finish.



SERVING

SERVING TEMPERATURE : 16° to 18°
AGING : To drink now. Aging potential : 10 years.
WINE PAIRING : Grilled duck breast, cassoulet, lamb or game in sauce (tajine, stew, curry...), spicy asian specialties, matured cheeses