



# CHEVALIER DE LA GARDIE

## AOP MINERVOIS ROUGE

<b>Grape variety</b>	45% Grenache, 35% Syrah & 20% Carignan
<b>Appellation</b>	AOP Minervois
<b>Region</b>	Languedoc Roussillon
<b>Oak maturation</b>	20% aged in barrels
<b>Cellaring potential</b>	3 years
<b>Alcohol</b>	14%
<b>Acidy</b>	3.85 g/L
<b>Ph</b>	3.7
<b>Residual Sugar</b>	< 2 g/L

### VINEYARD NOTES

The grapes, selected from low yielding vines come from clay and gravel soils of the Minervois, carefully selected in association with Celliers Jean d'Alibert.

### WINEMAKING NOTES

The grapes are picked at full tannin maturity. Cold macerated for 3 days, the grapes are then cool fermented on skin for 3 weeks. Once pressed, the wine is aged 20% in barrel for 12 months.

### TASTING NOTES

The combination of Syrah & Grenache gives this wine a lovely combination of dark & red berry fruits with some spicy peppery notes & the olive and wild Mediterranean herbs that are hallmark of this part of France.

### FOOD STYLE

This is really versatile wine, that tastes great by itself or with a wide range of dishes - from pizza to classic stews.