



CHEVALIER DE LA GARDIE

AOP MINERVOIS ROUGE

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

VINEYARD NOTES

The grapes, selected from low yielding vines come from clay and gravel soils of the Minervoise. The wines are produced in association with Les Celliers Jean d'Alibert and their members in Caunes-Minevoise, Pépieux and La Livinière.

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.