

Château d'Agel

CAUDIOS

AOP Minervois

LOCATION

The vineyard is located in the Minervois appellation, at the foot of the Montagne noire and the Saint Jean de Minervois plateau, in the little village of Agel, which lies within the "Parc naturel régional du Haut Languedoc".

GRAPE VARIETIES

Syrah 50%, Grenache Noir 50%

SOIL AND CLIMATE

The vineyard is on the great terroir of Cazelles composed of hard and soft limestone shards. Classic Mediterranean climate characterised by a mild winter and a warm, dry summer.

PRUNING AND YIELD

Cordon de Royat pruning. Low yields from 35 to 40hl/ha

VINIFICATION

Harvesting on grapes at optimal maturity, direct sorting in the vineyard. Traditional vinification in vats from 25 to 30 days. Ageing during 12 months in 2nd and 3rd passage in french oak barrels.

TASTING NOTES

Intense deep brilliant colour with a garnet touch and purple shades. Complex nose with a diverse aromatic palette, between power and freshness: black fruits (blackberry, blackcurrant), toasted and balsamic notes (lavender, rosemary, cistus). Aromatic and tonic mouth, very dynamic on firm and melted tannins. Long and persistent finish, very aromatic.

"We appreciate the combination of fruit and farmed fragrances. A modern style, clean and successful" (Guide Gilbert and Gaillard)

AGEING TIME

7 to 8 years.

GASTRONOMIC SUGGESTIONS

To be enjoyed with grilled red meat or cheese.
Serve at 16-17°C.



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