

Château d'Agel

LES BONNES

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

Cinsault, Syrah, Grenache.

SOIL AND CLIMATE

Alluvial terraces and pebbles.

Classic Mediterranean climate characterised by a mild winter and a warm, dry summer.

PRUNING AND YIELD

Classic gobelet pruning for the 30 years Cinsault vines.

Yield of 45 to 50 hl/ha.

VINIFICATION

Manual harvest, direct pressing and controlled temperature during fermentation.

TASTING NOTES

Appealing pale rosé with an intensive brightness.

Red fruity nose with spices notes.

Vivacity and freshness in harmony with the structure.

A rosé of character which gives lots of pleasure.

SERVING TEMPERATURE

Serve very fresh at 10°C.

GASTRONOMIC SUGGESTIONS

From aperitif to main courses, enjoy it with fish, grilled meat or vegetables.



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