

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

Syrah (60%), Grenache noir (30%), Mourvèdre, old vine Carignan (10%).

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

Classic gobelet pruning on Carignan.

Cordon de Royat pruning on Grenache, Syrah and Mourvèdre.

Low yields of 40 to 45 hl/ha.

VINIFICATION

Partially manual harvest on optimal mature grapes with direct sorting in the vineyard.

Traditional vinification with 20 to 25 days of maceration.

8 months ageing in concrete vats before bottling.

TASTING NOTES

Beautiful ruby ink red robe with dark purple highlights. Intense notes of red and black fruits (blackcurrant, red and black cherries, raspberry), spices and a touch of black olive.

Rich, full bodied and well balanced with medium grained tannins and a beautiful acidity.

AGEING TIME

4 to 6 years.

GASTRONOMIC SUGGESTIONS

To be enjoyed with tapas, grilled meats, pork or any cheeses.

Serve at 14-16°C.



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