

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

Large majority of Maccabeu, Grenache blanc, Vermentino and Roussanne.

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 on the very old vines : the Maccabeu was planted in 1956.

Cordon de Royat pruning on the other varieties.

Low yields of 40 to 45 hl/ha.

VINIFICATION

Partially manual harvest on grapes at optimal maturity, direct sorting in the vineyard. The Maccabeu is fermented (with temperature control) in new oak barrel. Left during more than 2 months on lees and is assembled with traditional vinification.

TASTING NOTES

Pale yellow robe. Expressive and complex nose with exotic fruits, white flowers, with slight balsamic and wood notes. Well structured and fresh body with a pleasant fruity and slight toasted taste.

Long finish with aromatic persistency (peaches).

AGEING TIME

4 to 6 years.

GASTRONOMIC SUGGESTIONS

To be enjoyed with fish, cheese or veal.

Serve at 12-14°C.



Château d'Agel