

Château d'Agel

CHÂTEAU D'AGEL

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, Grenache noir.

SOIL AND CLIMATE

This cuvée is made from two specially selected vineyards composed of hard and soft limestone shards located on the great terroir of Cazelles.

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

PRUNING AND YIELD

Cordon de Royat pruning. Low yields from 15 to 20 hl/ha

VINIFICATION

This very rare cuvée (under 2'000 bottles produced) was made the first time in 2008. Manual harvest at phenolic maturity with a strict selection in the vineyards.

Produced by "Vinification intégrale" meaning vinification in 400L barrels of french oak with a maceration of 60 to 70 days. The cuvée is then kept for 12 months in barrels. The wine is aged in bottle during 12 months.

TASTING NOTES

Bright wine, deep robe with copper garnet shades. The strong personality of this exceptional cuvée is already revealed in nose by its power, its nobility and its complexity. Nice harmony between tasty grapes and oak barrels with its aromas where griotte and iodine blend. Toast, vanilla, fresh fig, Agen prune, nutmeg, mint and giroflée. In mouth tannin imposes itself with charisma, ample velvety wine. The body is heady and the empyreumatic support returns at the end with cachou, gingerbread and toasted almond.

AGEING TIME

5 to 10 years and more.

GASTRONOMIC SUGGESTIONS

Any great cut of red meat or game. Serve at 16 - 17°C



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