

Château d'Agel

GRENU

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 Grenache noir, Syrah

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

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

Traditional fermentation in cement vats during 25 to 30 days. Ageing in vats during 8 months before bottling.

TASTING NOTES

Bright ruby red robe. Tears on the glass announce a round wine. Spicy nose, typical cherry of Grenache. Excellent balance with melted tannins (called grenus, hence the name of the cuvée), elegant and soft. It could have been called generous as the ripeness of the grapes gives this a certain finesse in mouth. A long and persistent liquorice finish.

AGEING TIME

4 to 5 years.

GASTRONOMIC SUGGESTIONS

With grilled red meat or soft cheese.

Serve at 14-16°C



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