

# Château d'Agel

# IN EXTREMIS

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 Syrah, Grenache noir.

## SOIL AND CLIMATE

Selection of the best parcels located on the terroir de Cazelles composed of hard and soft limestone splitters. Classic Mediterranean climate characterised by a mild winter and a warm, dry summer.

## PRUNING AND YIELD

Cordon de Royat pruning.  
Low yields from 20 to 25 hl/ha

## VINIFICATION

Manual harvest on grapes at optimal maturity, with direct sorting in the vineyard. Traditional vinification with long vating periods from 25 to 30 days. Ageing in new French oak casks of 225 litres during 12 months

## TASTING NOTES

Deep purple robe. The nose has a lot of character. The woodiness, very elegant and warm, is relayed by a very great aromatic complexity: toast, mocha, chocolate, fresh fruit (blackcurrant, raspberry, gooseberries). The palate is soft and velvety. The tannins are very well integrated and of a rare quality. Very long and pleasant finish.

## AGEING TIME

8 to 10 years or more.

## GASTRONOMIC SUGGESTIONS

It will highlight all roasted or grilled cuts of beef or game.  
Serve at 16-17°C.



Château d'Agel