

Château d'Agel

VENUSTAS

Vin de France

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

100% Syrah.

SOIL AND CLIMATE

This cuvée comes from a specially selected plot located on the terroir of Cazelles, only composed of limestone fragments.

Classic Mediterranean climate marked by a mild winter and a warm summer.

VINIFICATION

Our cuvée comes from our best terroir on the plateau of Cazelles on a plot of 100% Syrah grape. Our bunches are selected before harvest to obtain an optimum maturity. The vinification is entirely in 400L barrels over a period of 2 and a half months, maturing in barrels for 8 to 10 months.

TASTING NOTES

A bright and glossy wine with garnet shades. The nose of this exclusive cuvée (only 400 bottles per year) is as powerful as complex. Mixed flavors of gingerbread, vanilla and also red fruits.

The structure is velvety, full and heady with a perfect balance of tannins.

AGEING TIME

5 to 10 years or more.

GASTRONOMIC SUGGESTIONS

Taste it with a nice piece of red meat such as dry-aged beef rib. Serve at 16 - 17°C



Château d'Agel