



CUVÉE MORGANE

Perched in its pine forest, overlooking the rows of Syrah and Mourvèdre, the castle is something of an island.

Appellation

AOP Minervois.

Grape variety

75% Syrah, 15% Mourvèdre and 10% Carignan.

Age of the vines

45 years and 50 years.

Terroirs

Old decalcified terraces and soils slope of sandstone and sand.

Mode of driving the vines

Cordon de Royat and Gobelet.

Yield

45 hl/ha.

Vinification

The grapes, separated from the stalks from the vine, macerate in whole berries for at least 20 days at controlled temperature (25°). Tannin extractions are conducted gently and in the presence of oxygen.

Aging

In concrete vat.

Tasting notes

Beautiful intense red colour. The nose reveals a dominant black fruit (blackcurrant and blueberries) evolving to notes of red fruits (gooseberry). The mouth ends on the scents of the surrounding garrigues.

Food matches

This wine can be served with grilled meat, Toulouse sausage and cheese.

Serve between 17 -18°C.