

MINERVOIS
Les Frères d'Armes

A superb vintage, and magnificent Syrah for this lovely garnet red wine with its nose of forgotten fruits such as persimmon and quince, followed by notes of cherries in alcohol, eucalyptus, cloves, and blackcurrant. In the mouth it is smooth, well-balanced, and fresh, with black fruit – blackcurrant and blackberry – and the tanginess of redcurrant, before evolving to black pepper, cistus flowers and a touch of menthol on the finish. A delicious Minervois that has all the elegance typical of the appellation, but with its own strikingly individual personality. A wine that cannot fail to impress.

FICHE TECHNIQUE

Appellation
Minervois

Millésime
2021

Cépages
60 % Syrah, 20 % Carignan, 20 % Grenache

Production
40 HL / Ha

Degré
13 % alc./vol

Terroir
Clay-limestone

Vinification
Hand-picked and sorted. Traditional vinification with light pumping over at the start of fermentation followed by a month in vat. Controlled fermentation at around 28°C.

Élevage
Matured for six months in vat.

PALMARÈS

The Tasting Panel Magazine sept/oct 2023
94/100

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