

MINERVOIS

Les Frères d'Armes

A superb vintage, and magnificent ruby red Syrah with aromas of blueberry and strawberry followed by truffle and then chocolate and cinnamon. In the mouth it is smooth, well-balanced, with black fruit notes of prune and ripe cherry that give way to eucalyptus 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 that cannot fail to impress.

FICHE TECHNIQUE

Appellation
Minervois

Millésime
2023

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

Degré
14.5 % al./vol

Terroir
Limestone clay slopes

Vinification
The grapes are hand-picked, sorted, destemmed and vinified traditionally in concrete vats. A little light pumping over at the beginning of alcoholic fermentation is later intensified to become longer, with more aeration. Fermentation takes place at a controlled temperature of around 28°C. Total vatting time of one month under the cap. Malolactic fermentation begins naturally after the first racking.

Élevage
Concrete vats: 100 %
Duration: 6 months

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