

MINERVOIS
Les Frères d'Armes

Purple-red robe with a very elegant nose, reminiscent of garrigue scrubland and freshly-turned earth. In the mouth it is clean and fruit-forward, with notes of blackberry and blackcurrant. Supple yet full-bodied, the tannins are well-rounded and integrated to give an elegant, well-balanced wine with good ageing potential.

FICHE TECHNIQUE

Appellation
AOP Minervois

Millésime
2012

Cépages
50 % Syrah, 30 % Grenache, 20 % Carignan

Production
30 HL / Ha

Degré
14% alc./vol

Terroir
Clay and limestone

Vinification
Manual harvest with strict selection. Traditional vinification with light pumping over in the early stage of the fermentation, followed by a month in tank. Fermentation temperatures are kept at around 27°C.

Élevage
Aged for one year in tank on fine lees.

PALMARÈS

Jancis Robinson 2015
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