


# MINERVOIS
## Les Frères d'Armes

The colour is an intense crimson with purple hints. A powerful nose marked by a strong personality with notes of scrubland and humus. In the mouth it is powerful but with a soft finish. Notes of ripe fruits, prunes and dried figs cover the taste buds after the first mouthful.

### FICHE TECHNIQUE

**Appellation**
AOP Minervois

**Millésime**
2011

**Cépages**
60 % Syrah, 40 % Grenache

**Production**
25 HL / Ha

**Degré**
14.5% alc./vol

**Terroir**
Clay & Limestone

**Vinification**
Manual harvest with strict selection. Traditional vinification with light pumping over in the early stage of the maceration and one month fermentation. Temperatures of fermentation are maintained around 27°C.

**Élevage**
Ageing for one year in vats on fine lees.

### PALMARÈS

**Guide Bettane & Dessauve 2015**
14,5 / 20

**Jancis Robinson**
Dégustation Juillet 2013 : 16/20

**Decanter**
Silver Medal

### PRESSE

**Grape Observer - 16.03.2014 - 03/2014**



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