

MINERVOIS
Les Frères d'Armes

Deep, almost black in colour. Rich, ripe aromas of crushed strawberry, blackberry and prune on the nose. The smoothness of the palate almost surprises with the suppleness of its tannins. Red fruit, strawberry again but also wild cherry, mingles with aniseed and peppermint. A magnificent Minervois, succulent and full of personality, far from the stereotypes of the appellation, which punches well above its weight.

FICHE TECHNIQUE

Appellation
Minervois

Millésime
2018

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

Production
40 HL / Ha

Degré
14.5 % 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 one year in vat on fine lees.

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