MINERVOIS
Les Frères d'Armes

It is its blood-red colour that always distinguishes our well-bred Minervois. The 2014 vintage in this appellation offers us a wine which is less opulent than its predecessor, but just as elegant. Initial aromas of boxwood, wild juniper and cistus flowers give way to notes of red fruit, cherry and redcurrant. The sensation in the mouth is delicate, smooth and balanced, with a succulently fruity and spicy middle palate that is reminiscent of the scents of the south after a summer rain shower. A very gracious and promising wine.

FICHE TECHNIQUE

Appellation
Minervois

Millésime
2014

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

Production
40 HL / Ha

Degré
14% alc./vol

Terroir
Clay-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 28°C.

Élevage
Aged for one year in tank on fine lees.

PALMARÈS

Jancis Robinson 30/09/2017
16/20 Much less ebullient than the 2013

Bettane & Desseauve 2018
14.5/20

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