MINERVOIS
Les Frères d'Armes

A magnificent vintage with stunning Syrah. A glimmering ruby red wine with aromas of red fruit in variations around cherry, but also spices and herbs of the garrigue that surrounds the vines. The palate is smooth, perfectly balanced and very moreish, with again notes of red fruit but here with a touch of acidity reminiscent of redcurrant, spices such as cinnamon, and a hint of peppermint on the finish. A delightful Minervois with all the elegance of the appellation, but also a very definite character that will leave no-one indifferent.

FICHE TECHNIQUE

Appellation
Minervois

Millésime
2015

Cépages
50 % Syrah, 30 % Grenache Noir, 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

Sam Kim 2019
92/100

Jancis Robinson 08/03/2018
16.5 / 20 Lovely purple fruit which starts out very quietly on nose and palate, then grows ...

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