

Racine

Bruno Lafon & François Chamboissier



MINERVOIS 2017

Classification: AOP Minervois

Vineyards: Languedoc, South of France

Terroir: Plateau des Causses (high-lying, with cool temps)

Viticulture: sustainable

Vintage: 2017

Grapes: Syrah (50%), Grenache (50%)

Singular and multifaceted, the Minervois is an appellation of powerful and elegant red wines. It is not just an illusion. Not that the Mediterranean, less than 50km away as the crow flies, can be glimpsed on the horizon. But 50 million years ago, when the Atlantic Ocean opened the breach of the Gulf of Gascony, a warm shallow sea seeped in to the north of the Pyrenees, until it came to lap at the most southerly slopes of the Massif Central.

Garrigue definitely takes center stage on the nose via thyme and lavender, with a strong black cherry and raspberry backbone. The wine displays a great deal of finesse, and the mouth-feel is velvety and rich, with dried cherry and anise flavors that extend through the spicy, long and balanced finish.

Picked from high-lying vineyards, cold maceration, and gentle winemaking process; fermented separately in concrete vessels and blended for maturation before bottling. No oak treatment.

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

T° of service: ±16°C / ±61°F.

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