



Château d'Agel

Caudios

AOC Minervois

2014

Syrah Grenache Noir



Time to keep : 8 à 10 ans

Volume : 75 cl

Vinification : Hand harvesting of the grapes at optimal maturity, direct sorting in the vineyard.

Traditional vinification with long vating period from 25 to 30 days. Ageing during 12 months in French oaken cask of one or two years

Soils : Soil type and climate :

The vineyard is on the fabulous terroir de Cazelles, which is composed of hard and soft limestone splitters.

Classic Mediterranean climate characterised by a mild winter and a warm, dry summer.

Pruning and yield :

Cordon de Royat pruning.

Low yields from 35 to 40 hl/ha

Characteristics : Intense bright grenat red robe with dark purple shades.

Complex nose with a varied aromatic palette, little black fruits (blackberry, blackcurrant), grilled , spicy and balsamic (lavender, rosemary, rockrose) notes

Voluminous, well structured body, with a pleasant fruity taste and integrated, ripe tannins.

Long finish with aromatic persistence.

Accompagnement : Serve at 16 - 17°C

With grilled red meat, cheese, game.

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Les Crozes

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