



Les Bonnes Rouge

AOP Minervois

2016

Syrah Grenache Noir Mourvèdre



Time to keep : 4 à 5 ans

Volume : 75 cl

Vinification : Partially hand harvesting of optimal maturity grape, with direct sorting in the vineyard.

Traditional vinification with 20 to 30 days of vatting.

8 months ageing in cement cuves before bottling.

Soils : Soil type and climate :

Alluvial terraces and pebbles

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

Pruning and yield :

Classic gobelet pruning on Carignan.

Cordon de Royat pruning on Grenache, Syrah and Mourvèdre

Low yields from 40 to 45 hl/ha

Characteristics : Beautiful young robe with dark purple shines.

Intense nose of ripe fruits (blackcurrant, black cherries and raspberry).

Fleshy mouth well balanced with typical young and fresh perfume which made this wine a really easy drinking Minervois.

Fresh and fruity finish.

Accompagnement : With Tapas and grilled meats, pork products and cheeses.

Château d'Agel

Les Crozes

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