

CHATELAIN RAMEL

A.O.P MINERVOIS



TERROIR

A terroir legacy from one generation to the next. The family has been perpetuated the history since 1726, producing top of the range wine with respect for tradition and for nature, a willingness to bring honour to their fathers.

By tasting their wines, you will find all the virtues of the terroir located in the heart of Languedoc and the signature of their know how.

Terroir is sunny with a Mediterranean climate with a clay-limestone climate

GRAPE VARIETIES

Carignan 80%

Syrah 15%

Mourvèdre 5%

VINIFICATION

Harvest is done by hand at an advanced skin maturity to get a good concentration. Grape varieties are vinified separately in stainless steel thermo regulated vats.

After a cold pre-fermentary maceration (10°C during 48 hours), a complete pumping over is done to start fermentation.

DESCRIPTION

The robe is intense with crimson reflects. The nose is deep with candied cherries and liquorice notes.

The mouth is full-bodied and we find the same aromas as on the nose.

The whole is generous and well balanced.

TASTING ADVICE

To be served at 17° . To be consumed within 5 years..

DISTINCTIONS

Médaille d'Or Gilbert

