



By Jean-Michel Arnaud

Artisan-Winemaker

\* Sud de France

## LA VIGNE DES CHANSONS

AOC MINERVOIS ROUGE

2015

*Fine and Fruity*

**Robe:** deep violet

**Bouquet:** fruity over notes of peach, pomegranate and raspberries

**Aromas:** starts fruity with light tannins coating the palate

**Wine varietals:** Cinsault 50%, Carignan 50%

**Production:** 45 Hl/Ha

**Average age of vineyards:** 30 years

**Terroir:** clay to marley clay soil, shallow, located at the edge of the "Minervois La Livinière" territory.

**Harvest:** manual

**Vinification and aging:** selection is done at the vineyard and at the winery. Transported in 1000 kg containers. This wine is vinified with destemmed grapes and with a 20 day vatting. During fermentation pump-overs are done. During the phase of vatting one pump-over per day takes place to maintain the pomace moist. Fermenting temperature at 25°C and vatting at 22°C. This wine is raised in vats.

Bottled in May 2016.

