



By Jean-Michel Arnaud

Artisan-Winemaker

* Sud de France

LA VIGNE DES CHANSONS

AOC MINERVOIS ROUGE

2017

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: 32 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. Fermenting temperature at 25 to 27°C and keeping of vatting temperature at 22°C. This wine is raised in vats.

Bottled in May 2018 at the winery.

