

Château d'Argens

Chateau d'Argens, AOP Minervois, Rouge

AOP Minervois, Languedoc-Roussillon, France



LOCATION

Overlooking the Canal du Midi, Chateau d'Argens is an impressive manor house situated at the heart of the village of the same name, which for a long time formed part of the Lordship of Sérame. Argens, originally known as Villa Arsegii (881), takes its name from the sandstone and clay soils (argilla in Latin) of the surrounding countryside which were renowned for their fine quality. Today, the range of terroirs and grape varieties available allow us to offer subtle, complex, full-bodied wines.

IN THE VINEYARD

The grape varieties assembled to make up this vintage are vinified with minimal use of additives.

WINEMAKING

Harvested at full maturity, the different grape varieties are vinified separately with a limited use of additives. Cold maceration (8°) before fermenting for the Syrah and Grenache followed by fermenting and extraction at around 27° to optimise the extraction of the tannins.

AGEING

Partially aged in oak.

VARIETALS

Syrah 40%, Grenache noir 30%, Mourvèdre 30%

14 % VOL.

Contains sulphites.

SERVING

Service temperature between 16 et 18°

AGEING POTENTIAL

3 to 5 years

TASTING

A deep red color with garnet reflections, this wine offers aromas of ripe fruits with notes of vanilla. From the attack on the palate we observe beautiful and dense tannins. Fine and full due to the black fruits. The finish is long and ends with a nice balance between tannins, fruit and freshness.

REVIEWS AND AWARDS



Or
Concours des Grands Vins de France à Macon 2022 Or



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.





93/100

"Dark colour with a purple hue and lighter rim. Fragrant nose displaying violet, dark plum, blackberry, cassis, pepper and clove notes. Ample palate with high ripeness and balanced freshness, flavours of meaty and peppery dark fruit, clear syrah presence with good layers and a long fleshy finish and fine polish with well integrated oak."

Andreas Larsson

