



Chateau d'Argens, AOP Minervois, Rouge

AOP Minervois, Languedoc-Roussillon, France

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 zere renowned for their fine quality. Today, the range of terroirs and grape varieties available allow us to offer subtle, complex, full - bodied wines.

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

Harvested at full maturity, the different grape varieties are vinified seperately 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.

Partially aged in oak.

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

Contains sulphites.

Service temperature between 16 et 18°

3 to 5 years

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.









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



