Les Rives d'Argens - MINERVOIS -



Rives d'Argens, AOP Minervois, Rouge, 2022

AOP Minervois, Languedoc-Roussillon, France

After a cold and damp winter, a very wet spring and significant rainfall in June, the regions' groundwater reserves were restored. Unfortunately, this also allowed for the proliferation of some grapevine diseases in certain areas. The very hot summer that followed was punctuated by short rains. This and the favorable temperatures at harvest time allowed us to obtain the best of this vintage in terms of quality. Under this atypical climatic context, it was the Syrah grape variety which flourished the most in our vineyards that year.

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. Fermenting and extraction at around 27° to optimise the extraction of the tannins.

Contains sulphites.



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

Service temperature between 16 et 18°C

2 to 3 years

Deep red in color, the nose is smoky with slighty spicy notes of cinnamon. The silky tannins delicately unfold on the fine palate. This leaves long lasting and pleasant spicy sensation of freshly ground white pepper.





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