

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

14 % VOL.

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



Argent

Concours Mondial de Bruxelles Argent



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



JAMES SUCKLING.COM

91/100

"A velvety red with cherries, mixed berries, herbs and baking spices follow through to a medium body with finely grained tannins. Layered and well-balanced with a juicy finish. From organically grown grapes. Drink now."

James Suckling

TASTED
by Andreas Larsson

90/100

"Deep ruby colour. Sweet and ripe nose displaying red berries, plum, pepper and garrigue with a mild hint of oak and toast. Rich and ample body, still a youthful texture but no hard edges, rather rich in tannin with ripe red fruit flavours, ground white pepper and liquorice leading on to a long and warm finish. A very good wine"

Andreas Larsson



83/100

Argent

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