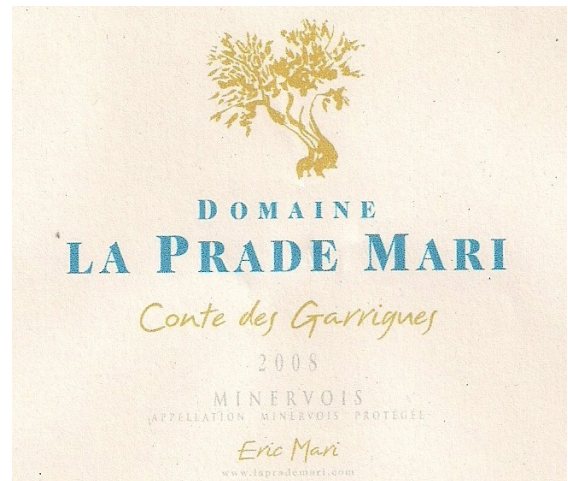


# Conte des Garrigues

## AOC Minervois

*"A dark violet colour with rich concentrated coloured tears on the glass. A fine nose with dark and wild fruit characters of blackcurrants and dark cherry. Some toasted, smoked notes with aromas from the garrigue, rosemary, spice, pepper, peppermint and liquorice. A flattering pretty and complex nose. A 'gourmand' attack on the palate, supple and plump. An elegant wine made in a modern style with finesse."*



- Soil type:** Silt and clayey, limestone with a light scattering of stones, "les Mourels" eastern part of the Minervois. Marl and marl with sandstone.
- Climate:** Mediterranean particularly dry.
- Grape varieties:** Grenache 50%, Syrah 50%
- Age of the vines:** From 8 to 20 years for the Syrah and the Grenache .
- Harvesting:** By hand and machine with grapes at perfect maturity
- Vinification:** The grapes are separately vinified, with a classical de stemmed vinification with a long time vatting.
- Ageing:** 12 months in French Oak Barrels ,  
Coopers: Nadalié , Demptos and cooper's shop of Aquitaine.
- Packaging:** After a bottling at the Domain,  
In Bourgogne big Tradition bottles  
Lying cases of 6 bottles
- May be aged:** 8 to 10 years
- Technical care:** Eric Mari, Michel Barbaud,  
and Catherine Tournier, oenologist.

### Wine tasting Notes....

Red powerful and elegant wine, with a nose of blackberries, liquorice, and " cerises kirshées". The mouth is ample, long with some spicy fruity and floral notes ,grilled almond , hazelnuts and vanilla aromas

### Sommelier's advices ....

This wine, served at a 16 or 17°C temperature will accompany fish in vanilla- wine sauce, grilled beef steak, "Daube de bœuf", lamb in oven, "Aligot", duck breast, "Cassoulet", Greek food, Moroccan food (sweet - salty), chocolate or coffee cake