

Representing Star Producers Globally,



Servicing Star Markets Locally



COTES NOIRES 2019

AOP Minervois

Château La Villatade, Languedoc, France

eCommerce # 39946 | 14.5% alc./vol. | \$29.95 *subject to change

Bright ruby red colour, tinged with purple hues. Intense, generous, blackberry aromas, spice aromas. A bewitching bouquet of red berries and floral notes. Explosive aromas and velvety tannins on notes of cassis and prune, power and structure and again a herbaceous note on the finish.

Terroir:

Situated in the western part of the Minervois region of Languedoc, “La Villatade” is comprised of 120 hectares of fir trees, garrigues (hearty, fragrant Mediterranean shrubs like wild thyme and green oak), and 22 hectares of vineyards. The property is at an altitude of 270 meters and its vines are on average from 35 to 50 years old.

The soil composition of chalky clay and schist give the vines a unique freshness and natural acidity.



Vinification:

23 days fermentation in concrete tanks with daily pigeage and pumping over. Aged in stainless steel vats.

Varieties: Grenache 50%, Syrah 50%

Residual sugar: 1 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for Grilled duck breast, cassoulet, lamb or game in sauce (tajine, stew, curry...), spicy Asian specialties, matured cheeses.

Gilbert & Gaillard

90p GOLD



Tel: 416-767-8639 | info@unitedstars.ca | www.unitedstars.ca