



Cotes Noires Reserve 2016

AOP Minervois

Château La Villatade, Languedoc, France

eCommerce # 789511 | 14.0% alc./vol. | \$48.75

Elegant, marked by notes of cassis and underwood, then spicy notes, to finish with a minty touch. Ample and balanced. A very round wine with successful harmony on complex notes of prunes and underwood; the tannins are silky and velvety. In the finish, subtle notes of red and black berries extend the mouth.

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 6 months in vats and 5 months in French oak.

Variety: Grenache 50%, Syrah 50%

Residual sugar: 1 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for grilled rib steak, roast beef, pan fried scallops, chicken mild curry

Wine Enthusiast

Blindtaste34

Gilbert & Gaillard

91p

93p

GOLD

