



# CLOS L'ABEURADOU

## TERROIR

Our parcels occupy a very favorable position in the Minervois appellation. Surrounded by oak trees and green shrubs, the vines are cultivated on metamorphic terroir – schist that is found at between 300–400 meters above sea level. These warm and well-drained soils also offer the benefits of diurnal temperature variation, due to the higher elevation. In addition, their north/south-east facing position avoids excess afternoon heat, which allows for a slower pace of ripening. In most vintages, these plots are the last to be picked in Minervois. We are in the process of converting these vineyards to organic farming.

## VINIFICATION

We vinify each parcel separately to express the particular nuances of that terroir. On arrival into the winery, hand-harvested berries are sorted before they are fermented in cement tanks of varying dimensions. We include some whole bunches in the vat, to add structure and freshness to the wine. After a gentle pump over – maximum temperature 25°C – the wine is pressed and moved to French oak. We mature our wines for at least 18 months in 500 liters barrels, enhancing the texture, structure and complexity of the final blend. The unfiltered wines are then bottled.

## TASTING NOTES

Open and expressive, Clos L'Abeuradou is a red wine defined by its sophisticated tannins, ripe fruit and underlying minerality. Aromas of blackberry, cherry, and cinnamon lead into a full-bodied palate, with lovely freshness balancing out the intense red and black fruit.

**Grape variety:** 63% Syrah & 37% Carignan

**Appellation:** AOP Minervois

**Region:** Languedoc Roussillon

**Oak maturation:** aging in 500l barrels for 18 months

**Cellaring potential:** 5 to 10 years

**Alcohol:** 14,5%

**Acidity:** 3,7g/l

**PH:** 3,75

**Residual sugar:** 1g/l

**Serving temperatures:** 10-12 degrees