



Cantus Vitis



Red - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.
Haut-Minervois Causse.

GRAPE VARIETIES

A blend of three varieties: Grenache, Syrah and Carignan, with Carignan predominating.

VINIFICATION

Traditional vinification, 3 to 4 weeks of maceration.
Aged in vats only.
Soft tannins. An elegant wine.

TASTING

A garnet red robe, notes of fresh black fruits on the nose, and an abundant mouth. A supple wine with round tannins.

IDEAL WITH

Guinea fowl, tajine, grilled meats, bourguignon, cassoulet, cheese. To enjoy simply with friends.

AGING

From 2 to 5 years.

