



Carretal

Red - AOC Minervois

TERROIR

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

GRAPE VARIETIES

A blend of three traditional Minervois varieties: Syrah, Grenache Noir and Carignan.

VINIFICATION

Gentle vinification, extraction only by pumping over, long macerations of 4 to 6 weeks, aged in vats for 18 months.

TASTING

This intense wine is made from the most expressive plots of the estate, where the garrigue permeates the wine with spicy notes.

A superb ruby robe, with notes of black fruit, blackcurrant and blackberry on the nose. The palate is round and full, with spices that reflect well its terroir and a peppery finish.

No added sulphites.



IDEAL WITH

Salmis of guinea fowl, coq au vin, beef ribs. To be enjoyed between 17 and 20°C.

AGING

From 3 to 8 years.

REVIEWS & HONOURS

Smells like malty toast and rubber tyre on hot asphalt and mulberry jam. A thicket of sooty tannins stands firmly in the way of lots of juicy blackberry fruit. Violet-candy notes. A bit hot and raw and bothered.

Carretal 2019
AOC Minervois
Grade: 15/20

Jancis Robinson

Jancis Robinson
Master of Wine

