



Cantus Vitis



Red - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.
Terroir of Cazelles.

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.

AGING

From 3 to 7 years.

IDEAL WITH

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

2025 reviews - [wineenthusiast.com](https://www.wineenthusiast.com)

par Reggie Solomon



"This wine combines morning-forest-floor aromas with the aridness of a dry, fall afternoon. A fragrant bouquet of black raspberry, grape stem, red cherry and dried field grass fill the nose. Black tea flavors seamlessly meld with black fruit and slightly-grippy tannins providing a united finish."

Cantus Vitis 2023, AOC Minervois

Rating: **91/100, Excellent**