# Château d'Agel
# AOC Minervois red

**Location**
The vineyard is located on the Minervois appellation, at the foot of the Montagne Noire and the Saint Jean de Minervois plateau, in the little commune of Agel.

**Grape varieties**
Carignan de vieilles vignes 40%, Grenache noir 30%, Syrah 30%,

**Vintage**
2010

**Degré**
13.5 % Vol.

**Soil type and climate**
Alluvial terraces and pebbles on the section of the vineyard beside the river Cesses.
Limestone outcrops on the Cazelles plateau.
Classic Mediterranean climate characterised by a mild winter and a warm, dry summer.

**Pruning and yield**
Classic goblet pruning for the Carignan and part of the Grenache.
Cordon de Royat for the rest of the Grenache and the Syrah.
Low yields of 45 hl/ha.

**Vinification**
Hand harvesting of the ripest grapes with sorting in the parcels.
Traditional vinification with 15 to 20 day vatting periods. 8 months in tanks before bottling.

**Tasting notes**
Nice red robe with blue reflection. An expressive, complex and intense nose with aromas of blackberry, fruits of the forest, toasted bred and pepper.
Refreshing and fleshy on the palate with liquorice notes at the end.

**Serving temperature**
Drink at 50-16°C.

**Gastronomic suggestions**
With white meat and grilled red meat.


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