



AOC MINERVOIS

CÔTÉ LEVANT

2024

RED

75CL

Privilège



GRAPE VARIETIES : SYRAH, GRENACHE, CARIGNAN

SOIL : LIMESTONE, ROLLED PEBBLES

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 15,5%

WINEMAKING : TRADITIONAL WINEMAKING WITH LOAD SHEDDING. LONG VATTING (3-4 WEEKS)

Very beautiful, intense color with black reflections. Intense nose with notes of macerated dark fruits, Morello cherries, and Sichuan pepper spices. Rich on the palate with dark fruits, complex with notes of dark chocolate. Very beautiful finish, complex, rich with a very nice persistence and elegance. A very fine wine for aging.



BEST SOMMELIER IN THE WORLD

WORLD'S BEST WINEMAKER

