

CHATEAU SAINTE EULALIE



La Cantilène



Minervois la Livinière

Area : 34 HA

Situation : The hillside of La Livinière

Terroir : Pebbled top soil, with a high percentage of clay and limestone, rich in manganese. Exceptional "terroir" due to the nature of its soils and its exposure (terraced vineyard at 200m in altitude, facing south and sheltered from northwinds).

Grape varieties : 55% Syrah, 30% Grenache, 15% Carignan

Vinification : Hand and a part of mechanical harvesting, alcoholic fermentation with "micro-oxygenation", vatting of 15 to 20 days, maturing for 12 months in new oak barrels (40%) and 1 or 2 years barrels.

Tasting : A beautiful intense and deep color.
A delicate woody, with ripe fruits and toasted nose.
A fat attack that evolves a fine and powerful tannins, full.
Lingering final. A full, rich and fleshy wine.

Serve with : Game, grilled red meat or in sauce, cheese.

Ageing time : 8 years

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