

CHATEAU SAINTE EULALIE



Printemps d'Eulalie



Minervois Rosé

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 : 40% Syrah, 40% Cinsault, 15% Carignan, 5% Grenache

Vinification : Hand and a part of mechanical harvesting, with sorting on arrival in the cellar, bled rosé with low temperature fermentation (16 to 18°C). No malolactic fermentation.

Tasting : Harmonious wine, fresh, easy to drink.

Serve with: Delicatessen, salads, Mediterranean meal and goat cheese.

Ageing time : 2 years

CHATEAU
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