

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
GUEMIN	Château Guéry	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Grenache, Syrah, Mourvèdre	14%	Syrah spends 6 months in French Oak	Cork



Background

Situated in the Languedoc Roussillon region, Minervois AOP covers 5,000 hectares and was awarded AOC status in 1985. The climate is hot and dry with scrubby, rocky countryside providing ideal conditions for viticulture, particularly when combined with altitude. Cool breezes at the top of the ridges flow down into the valleys. The Guéry family have owned their 40 hectares of vineyards for over 200 years. An immense respect for nature is given and the family work hard to create a perfect balance between nature and technology. Yields are monitored and biodiversity encouraged so that the wines express the typicality of their terroir. The soils range between silt, eroded sandy marl and alluvium. Grès translates as 'sandstone'.

Winemaking

The grapes are harvested at night to retain freshness. Fermentation occurs between 24°C - 29°C with punching down of the cap used for the Syrah. The wines are fined using bentonite and potato protein, making the end products suitable for vegetarians.

Tasting & Pairing

Gentle perfumed aromas of violets and lavender pair with enticing ripe blackberries, blackcurrants and fresh red cherries. Succulent, ripe and round in style, the palate bursts with deep jammy berry fruit with gentle warming spice underneath. Incredibly wellbalanced with a rich, warm berry finish and good length.

Pair with roast meats, in particular with lamb. Alternatively, try with curried dishes.

Sustainability & Extra Information

Vegetarian