

Château Guery

Grés Minervois AOC

ABV

14%

Capsule

Cork

Code

GUEMIN

Region and Country

Languedoc, France

Grapes

Grenache, Syrah, Mourvèdre

Producer

The Guery family have owned the 40 hectares of vineyards for over 200 years and today, Réne-Henry and his wife Florence manage and care for the estate.

Climate, viticulture, winemaking

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 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. Château bottled.



Tasting Notes

Succulent, ripe and round in style, the palate bursts with deep jammy berry fruit with gentle warming spice underneath. Well balanced with a rich, warm berry finish and good length.

Good to know

The estate's production holds HVE level 3 certification as a result of their management and use of natural resources; nothing is over-exploited ensuring the land is enjoyed by future generations. 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'.

Vegetarian friendly.