

**Aurélié Vic**, a passionate oenologist, discovers and shares Languedoc good vinous leads. The region is big and the wines have multiple flavours and profiles. Must they be fresh and tasty? Must they go with Mediterranean cooking? Of course, but Aurélié wants more. Character and balance, delicate taste and harmony, wine must express and reveal its origins. Anyways, its roots must talk and link us to the soil... its juice must release Southern flavours, a fruit concentrate and a garrigue perfume, with crispness, fine taste and drinkability of course.



The Minervois, a large and natural amphitheatre.

Taking the vines road from the North of Carcassonne, we hit the "promise land", between Bizes Minervois and Oupia villages, and discover an astonishing and preserved nature which is treasure to the vineyard.

It's a Mediterranean soil par excellence, bathed in sunshine, which enjoys the "mare nostrum" breezes. It combines the main Languedoc grape varieties with a little preference for the Syrah.

<b><u>Degree</u></b>	14%
<b><u>Grapes</u></b>	60% mourvèdre / 20% Syrah / 10% Grenache / 10% Carignan
<b><u>Soil</u></b>	Schists/ Sandstones/ Rounded pebbles
<b><u>Culture</u></b>	« Gobelet »
<b><u>Harvest</u></b>	Sorted manually
<b><u>Yield</u></b>	45 hl/ha
<b><u>Pressing</u></b>	Traditional

"A generous wine. Here's one who does not hide its personality, and that from the beginning ! A dark colour with a sustained purple announces an explosive nose of blackcurrant and candied blackberry, then subtle degrees of garrigue flavours. The mouth is rich with a very nice full richness, balanced and a warm ending."

**Serve at** 16-18 °C.

**A table** Quickly: make ribs of beef on a wood fire, bring some good friends, and let the party

**Availability** Bottle 75cl