



CHÂTEAU SAINTE EULALIE

Cuvée « La Cantilène »

AOP Minervois



“La Cantilène de Sainte Eulalie” is the first Romanesque poetry, written in 881. It is considered as the oldest document of the French Poetry.. It is in homage to this poem that they named their most beautiful cuvée.



Grape Varieties : 55% Syrah, 20% Grenache, 25% Carignan.
Red wine, yield 35hl/ha



Terroir : Very stony soils dominated clay-limestone rich in manganese, exceptional terroir by its nature of soil and exposure (terraced vineyard located at an altitude of 250m, facing south, sheltered from the North winds).



Vinification : Traditional vinification, vatting 15 days long. Aged in new barrels (25%) and some from 1 to 3 wines, during 12 months.



Tasting : Beautiful intense and deep red dress. Finely woody nose that harmonizes with aromas of ripe fruit very present and toasty notes. Fat attack evolving on fine tannins, elegant and powerful, of good amplitude. Persistent final. Full, fat and fleshy wine. It can be aged to 8 or 10 years.



Gourmet Alliance Gastronomique : This wine should be served between 15° to 17°C. Goes well with game, grilled red meats or in sauce, and fermented cheeses.