



CUVÉE PRESTIGE



15 km from Carcassonne, this wine exploitation is managed by the same family **since 1817**. It covers various soils regarding protected origin labels (AOP) MINERVOIS and protected geographical origin PAYS D'OC wines.

Bénédicte and Rodolphe GOBÉ are the seventh generation and took over the domain in 2009. They carry on their traditional Minervois and have the audacity to invent original wines like their rare blend of white sauvignon, Viognier and Marsane used in the wine called **Odysée** or their famous "tête de cuvée" wine **le Voyage de l'Amiral**, an exceptional Marselan, named ambassador of the Pays d'OC wine.

AOC MINERVOIS



Made of a blend of various Minervois grape varieties, **Carignan** and **Grenache** are turned into wine together by carbonic maceration.

The entire wine grapes are put in the vat so that the juice ferments directly in the grape allowing unique aromas typical of this delicate wine making process.

This small cuvee is limited to 3400 bottles..



Intense robe with a sustained garnet color. The first smell takes us in the scrublands on a hot summer evening, and then the airing gives a **prune, ripe blackcurrants reminding a kirsch taste**.

In mouth, the fruity sensation gives way to soft, blond spices. The tannins are dense, rich and sustained keeping their delicacy and elegance. Nice balance and length in the mouth.



Distinctive cuisine, its elegance goes perfectly with a gastronomic meal.



Serving temperature : 17-20°C



Ageing potential : 8 to 12 years

Millésime 2020



Médaille d'OR
Concours Général Agricole
de PARIS 2022



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L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

