




CUVÉE TRADITION




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

 Harvested in full maturation then turned to wine per independent grape variety. The tanks are thermo-regulated in order to extend the skin fermentation time.

 A shiny and intense robe of a sustained **red color with purple reflections**. Its odor reminds us of the scrubland where **Grenache, Syrah** and **old Carignan** varieties grow. It offers **blackcurrant and blackberry aromas** that develop **spicy notes** as it ages.

 Perfect with red meats, dishes with sauces, traditional cooking and a cheese platter.

 Serving temperature : 17-20°C

 Ageing potential : 6 to 8 years



Visit our website www.chateaulamiral.fr

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

