

LA BALADE MINERVOIS

AOP - MINERVOIS

14 % vol.



60 % Mourvèdre
20 % Syrah
10 % Grenache
10 % Cinsault



«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»



Traditional vivification



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.



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



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of “**green practices**” which relate to the entire operation. Beyond the environmental commitment, we have entered the «**big leagues**» of the **Quality** approach by obtaining **ISO 22000** certification. This **international standard** demonstrates the company’s ability to control Food Safety.