



CHATEAU MILLEGRAND CUVÉE AURE

GRAPES VARIETIES

Syrah 50%, Grenache 40%,
Carignan 5%, Mourvèdre 5%

APPELLATION

AOP Minervois
Red

SOIL

Gravelly plateau with clay hillocks

With its 235 hectares, Château de Millegrand is one of the largest wine domains in the Languedoc. It stretches the length of the Canal du Midi in the commune of Trèbes in the department of Aude. It was given to the Abbey of Lagrasse in the 12th century and belonged to the clergy up until 2003 when the Bonfils family acquired it following an agreement with the Bishop of Carcassonne.

TERROIR

Comprised of a hamlet just above the Canal du Midi, the property is shared across a gravelly plateau with clay hillocks which produces AOC Minervois an alluvial plain which produces Vins de Pays.

VINIFICATION

The stems are removed and the grapes are crushed before being placed in the cuves where they shall macerate for 20 days. The fermentation step lasts approximately 14 days and is done under temperature control (always under 28°). Maceration on the lees lasts for up to 5 weeks for the Carignan and the Shiraz. The cap which forms on the top of the cuve is punched with the juice which is taken from underneath to do so.

This helps extract the best of the grapes without spoiling the softness of the tannins. The malolactic fermentation is done in the cuves or in oak barrels, depending on the grape variety. The final blending is done with the wines aged in cuves and the wines which have spent 12-16 months ageing in oak barrels.

TASTING NOTES

Lovely intense deep garnet red in colour. The nose opens with very ripe small red and black fruits evolving to more complex menthol and peppery notes. Full bodied and harmonious palate with good fruit characters.

SOMMELIER'S ADVICE

Wine & Food pairing: duck breast with honey and spices, Indian marinated beans, cheeses with a flowery rind : Camembert de Normandie.

Serving temperature: 16-18°C

Aging potential: Up to 3 years



A TERROIR FORGED BY SANCTITY

BONFILS
VINS & CHATEAUX
1870