



## CHÂTEAU DE RIEUX



### Demi muid 2020

#### IDENTITY

Color	Red
Grape varieties	Syrah 75%, Cinsault 25%
AOC	Minervois
Alcohol degree	14,5 % vol
Ageing potential	5 to 10 years
Yield	30 hl/ha

#### TERROIR

Soil	Clay-limestone and rolled pebbles.
Vineyard management	Organic Ecocert

#### TECHNICAL DETAILS

Harvest	Handpicked at full maturity
Vinification process	100% de-stemmed. Slightly aged in concrete vats before being placed in 500-liter barrels.

#### TASTING NOTES



Intense garnet.  
Red fruits, tapenade, black olives.  
Rich and harmonious mouth with a great intensity.  
The tannins are melted. The finish is long with spicy notes, peppery, typical of the appellation.  
Concentrated wine, with aromas of black fruit (blackberry) with a small touch of violet.

#### SERVICE

Food and wine pairing	With grilled beef, or duck breast with a fig chutney.
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Service	16/18 °C
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#### AVAILABLE FORMAT

Format	Available in 75 Cl
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Family property, whose creation dates back to 1870: the Château de Rieux in the Minervois, on the Argent Double terroir, at 25km from Carcassonne offers wines a rich complexity and a great spiciness.

**2019: James Suckling 92** "A solid blend of cinsault and syrah, expressing notes of blackberries, blueberries, dried thyme, cloves, tapenade and bark. Full-bodied with plush tannins. Rich and creamy with dark cherries and chocolate to the flavorful finish. Turns fresh and smoky at the end. From organically grown grapes. Drink or hold."

**2019: Decanter 90 points Silver**