Luc & Jean-Yves Lapeyre

Domaine L'AMOURIER

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AOP Minervois Rouge 2020

Grape varieties :
Selection of the best terroirs of the property, the oldest Syrah (30 years old), the Mourvèdre (35 years old) and the Carignan of the grandparents (60 years old).

Volume : 75 cl
Bottle : Bordelaise
To keep : 10-15 years
Cork : Naturel
To drink with : Amourier is a wine for gastronomy, a complete wine, fresh and tense, with richness and structure; it will delight you with white meats, wild boar meat, cassoulet, duck breast...

Terroir : L'Amourier finds its personality in clays and sands as well as in gravel. Coming from the oldest vines, their deep roots ensure its consistency from one vintage to the next.

Vinification : Fermentation, depending on the vintage, lasts two to three weeks. The rule is not to have a rule!... The wine reflects the vintages. Which is not easy because everything matures at the same time, the Syrah is often picked first, but not always... The Syrah is destemmed and vinified separately while the Carignan and the Mourvèdre are vinified by carbonic maceration in whole clusters. The aging in barrels and demi-muids of different ages, five, six years, or even more, must refine without oaking.

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17 Rue Marcelin Albert 11160 Trausse-Minervois France
Tel: 06 71 59 72 92
Email: info@domainelamourier.fr
Web: www.domainelamourier.fr

Alcohol abuse is dangerous for health : consume with moderation.