



Selections | Our Crus

CHÂTEAU DE RIEUX



Cuvée Demi muid

IDENTITY

Color	Red
Grape varieties	80% Syrah and 20% Grenache
AOC	Minervois
Alcohol degree	15 % 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.

Service 16/18 °C

AVAILABLE FORMAT

Format Available in 75 Cl



Light
Fruity
Spicy
Powerful

FEATURE

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.