

# CHÂTEAU AIGUES VIVES

AOP Corbières



Heritage



## Winemaker's note

Château Aigues Vives was built in 1817, on the remains of an ancient Roman thermal baths (Agua Viva), whose water quality was highly appreciated for its therapeutic virtues. Hence the origin of the name Aigues Vives. The presence of groundwater in the subsoil is particularly sought-after and beneficial to the cultivation of vines in this type of arid region, with 300 days of sunshine a year. This property was first cultivated with vines by a Roman Consul. Many other owners then worked this marvellous terroir. The vineyard is planted with the traditional grape varieties of the region: Syrah, Cinsault, Grenache, Carignan. The average age of the vineyard is about 30 years.



## Winegrower's note

The grapes are harvested and sorted by hand.

The rosé is put into barrels as soon as fermentation begins after the different grape varieties have been blended. The fermentation temperature is self-regulated around 18-20 degrees over several weeks.

During the fermentation process, the wine is stirred daily and then stirred weekly for about 4 months. The wine is bottled within 6 months after the harvest.



## Tasting notes

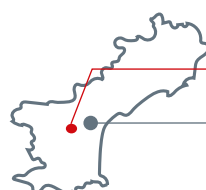
The coat is deep and shiny. The intense but subtle nose is dominated by aromas of red fruits accompanied by delicate floral notes. On the palate, this rosé pleasantly surprises with its balanced opulence and aromatic freshness.

To be enjoyed at 12°C with spicy dishes (chicken curry), poultry and fruity cheeses.



## Grape varieties

Syrah, Grenache, Cinsault, Mourvèdre



Château Aigues Vives

Narbonne

