

# HÉRITAGE 873 – MINERVOIS 2018

AOP Minervois

Héritage



## Winemaker's note

873 is a reference to Minerve Castle, named after the Roman goddess of wisdom (Minerva), who also gave her name to the region of Minervois. This terroir of sandstone, limestone and stony terraces is a natural south-facing amphitheatre where Syrah and Carignan come together in perfect harmony.



## Winegrower's note

All the grapes are hand-picked. After a total destemming of the harvest, the grape varieties are vinified separately in order to express the potential of each one. After malolactic fermentation in vats, the different grape varieties are blended and the wine is aged in 225-litre Bordeaux barrels for about 8 months. After a light fining and bottling, this wine was kept for several months before selling.



## Tasting notes

The wine has a deep red appearance.

On the nose, it is intense and complex with blackcurrant, liquorice and peppery cocoa aromas.

It is rich and intense on the palate with pure, complex notes of black fruit and fresh spice and a soft, lingering finish.

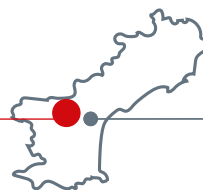
Ideal at 18°C with grilled red meats or matured cheeses.



## Grape varieties

Syrah, Carignan

Minervois



Narbonne

