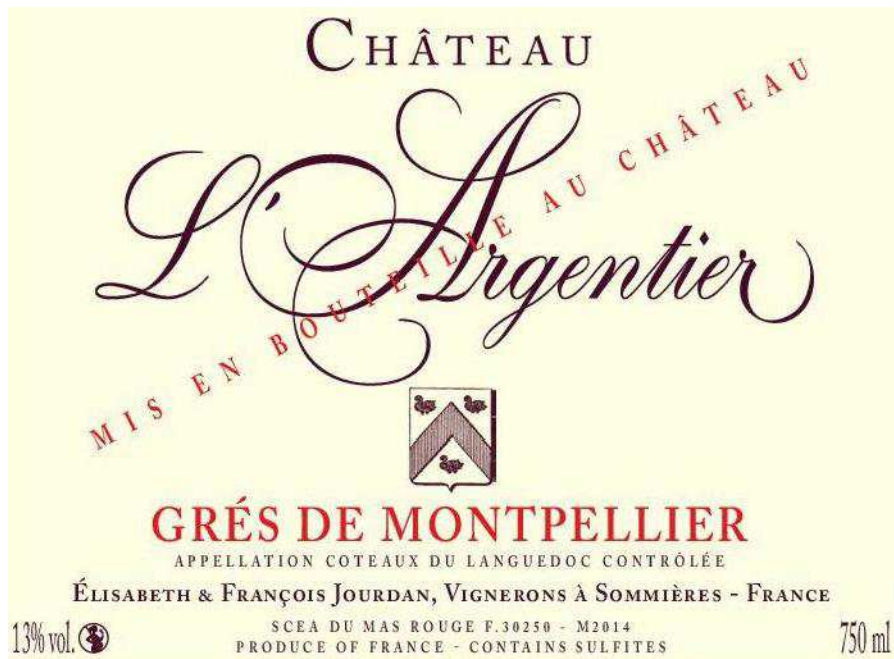




CHÂTEAU L'ARGENTIER

AOP Languedoc - GRÈS DE MONTPELLIER



Color: Red.

Denomination : GRÈS DE MONTPELLIER, 5.94 hectares (14.29 acres) classified.

Appellation: AOP Languedoc - GRÈS DE MONTPELLIER.

Grapes: 65% Grenache – 17.5% Syrah – 17.5% Carignan.

Age of the vines: Vineyards planted from 1990 to 1935.

Yields: 25 to 35 hl/ hectare.

Harvest: Hand picking.

Winemaking: Fermentation in concrete vats, temperature control,
daily pumping over the must, maceration.

Ageing: 18 months in concrete vats.

*Food pairings : Roast chicken, duck breast,
quail.*