



CHÂTEAU L'ARGENTIER

AOP Languedoc - SOMMIÈRES



Color: Red.

Denomination : SOMMIÈRES, 2,20 hectares (4.41 acres) classified.

Appellation: AOP Languedoc - SOMMIÈRES .

Grapes: 70% Syrah – 20% Carignan – 10% Grenache.

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 : Steaks, lamb, venison,

woodcock, chocolate cake.