



SELECTION

Château de Rieux, Demi Muid, AOP Minervois, Rouge, 2023

AOP Minervois, Languedoc-Roussillon, France



PRESENTATION

Château de Rieux, a family estate since 1870, produces wines of rich complexity near the stream called Argent Double, located 25 km from Carcassonne.

TERROIR

Clay-limestone and rolled pebbles. Sheltered by the slopes of the Montagne Noire.

HARVEST

Handpicking, to select the finest bunches. Full ripeness. De-stemmed to limit tannins.

WINEMAKING

Maceration for around 20 days at controlled temperature, punctuated by pumping-over.

AGEING

Slight ageing in concrete vats, followed by one year in 500-liter barrels (demi-muid).

VARIETALS

Syrah 75%, Cinsault 25%

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 20 years old

13.5 % VOL.

Contains sulphites.

SERVING

16-18C°

AGEING POTENTIAL

5 to 10 years

TASTING

Intense garnet.

Red fruits nose, tapenade, black olives.

Rich, harmonious, great intensity, black fruit, violet. Lound and complex.

FOOD PAIRINGS

With grilled beef, or duck breast with a fig chutney.

REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

90 Vintage 2023

"Dense and serious, showing dark berries, dried herbs, bark and warm spices on the nose, following through to a medium to full body with fine, firm tannins. Structured, with purple fruit in the finish. Drink or hold."

James Suckling

