

COPA SANTA 2018

Appellation d'origine contrôlée LANGUEDOC, certified organic, red wine

History

La Copa Santa, first vintage in 1992, has never lost its credit with aficionados. Today, made from a selection of plots from the Causse de Montpeyroux, it expresses the power of this terroir with remarkable elegance.

In the Winery

Grape varieties : 65% Syrah - 25% Grenache - 10% Mourvèdre
 Yield : 28 hl / ha
 Vinification and aging : manual harvest, traditional vinification, work with gravity.
 Aging of 15 months in oak barrel of 35HL.

Certifief organic since 2007 - Vegan Wine, unfiltered - unbonded
 Alcohol : 15 % - SO2 : 28 mg/l - pH : 3.62

The Soil

This vineyard, leaning against the foothills of Larzac looks out over the plain from the top of its 350 meters.
 The climate is refreshed by the north winds.
 The soil is made of limestone, 10 ha in plateau made of colluvium.
 Cleared fourty years ago and planted with Grenache and Syrah, it retains a wild character.



Work of the winegrower

In the vineyard, reasoning of each operation according to the principles of agroecology. The cuvées respond as closely as possible to its natural economy and are based on observation and analysis of what nature can offer at present.

Tasting Notes

Purple color, nose mixing fleshy fruit and spices soft, his mouth makes us feel his character, both intense and deep.

This powerful, complex vintage seduces with its very airy finish.

Food and Wine pairing

Leg of broutard lamb from Larzac in a herb crust,
 Nice piece of ground pepper beef,
 Risotto of small spelled with old Rodez tomme and market vegetables.

Serving temperature: 16 ° C