

Noble Selection
1370 Boulevard Rosemont
Montréal, QC H2G 1V4
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LE LOUP BLANC

Minervois Le régal 2022

\$24.55

* Suggested retail price



	Product code	10405010
	Agent	Noble Sélection
	Licensee price	\$22.58
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Languedoc-Roussillon
	Appellation	Minervois
	Varietal(s)	Grenache 50 %
	Varietal(s)	Carignan 40 %
	Varietal(s)	Syrah 10 %
	Alcohol percentage	14%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	Concrete vats



TASTING NOTES

This wine, all in freshness on the fruit, presents itself in a suave and digestible balance. Beautiful depth, the mouth is dense and nervous, its juicy flesh delivers on the fruity side punctuated by notes of liquorice for a gourmet finish.

PRODUCT NOTES

The Régal is a blend of Carignan, Grenache and Syrah from several different parcels : on soils of red clay, sandstone, rolled pebbles and limestone. Age of vines: 25 to 50 years old. Yield: 35 hl \ ha.

The grapes are crushed and destemmed, fermentation taking place with indigenous yeasts. 2 weeks of vatting with temperature control to avoid over extraction and light pumping over. Aging for 12 months in concrete vats.



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