

# Château Minvielle Rouge, AOC Bordeaux Superieur, France, 2022

## Producer Profile

Growing up in Libourne, it was inevitable that Olivier was to fall in love with the world of wine, but it's his revolutionary approach to winemaking and desire to break the rules that sets him apart.

Having worked in export sales for a number of negociants, in 1998 he became co-founder and the buyer at ChateauOnline, one of the first e-commerce websites in the wine business. In 2003 he and Anne were married and decided they wanted their own vineyards, as he says: "you would have had to be crazy to buy a property in Bordeaux in 2003" ... but that they did. After much searching they discovered a property, whose garden meanders to the bank of the Dordogne, just 5km south of Libourne. At that time the vineyard area totalled 4.5 ha and was planted mainly with Merlot and some old Cabernet Franc. With his father-in-law's help they bought nearby plots and extended to 8 hectares. The first few years were about slowly replanting and discovering the terroirs and by 2016 all of his vineyards were worked bio-dynamically, with 2019 being the first certified vintage. As well as vineyards in the Bordeaux and Bordeaux Superieur appellation, Olivier co-owns and rents a couple of other plots including a small cuvee 'Aux Plantes' St Emilion Grand Cru ... His first vintage, 2011, was awarded by Revue des Vins de France "The best new talent for wines less than 20€" and also ranked second amongst all St Emilion Grand Crus. However, his irrepressible and somewhat "revolutionary" approach to winemaking and love of breaking the rules, had to find an outlet in such a traditional region, hence the creation of Bel a Ciao ... here his imagination can play and develop wines such as the exciting Semillon, Sauvignon Blanc orange wine, which from 2021 is organic.

## Viticulture

Harvested from late September to early October from vineyards comprising of clay-limestone soils. Before harvest, the grapes are regularly tasted to ensure they are picked at optimum ripeness.

## Winemaking

Grapes are harvested, de-stemmed and crushed, and then a cold maceration occurs before the fermentation to extract colour and the velvety tannins. This wine undergoes maceration on the skins, between 25 and 28°C, for 30 days, to intensify its complexity in the mouth. Ageing for 12 months in French oak barrels.

## Tasting Note

A complex blend of black fruits and hints of pepper and violet. A powerful palate, rich and fruity which slowly reveals velvety tannin. Pleasant, fruity and well balanced.

## Food Matching

Best with red meat, duck and veal.



Product code: 4524

## Technical Details

### Varieties:

Merlot 100%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

**Time:** 12 Months

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** None