

Château Massiac



Minervois Rouge, Cuvée Sentinelle



At a Glance:

- **Appellation:** AOP Minervois
- **Encépagement:** Syrah (67%), Carignan (33%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 8.5 ha of vines between Rieux and Azille
- **Soil Types and Compositions:** Limestone-clay, silt, and sand
- **Vine Age, Training, and Density:** Planted at 4-5,000 vines/ha, vines average 25 years old.
- **Average Yields:** c. 48 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments with selected yeasts in concrete vats. Cuvaison lasts c. 2 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked off its lees following malolactic.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic, in appropriate vintages
- **Fining and Filtration:** Unfined, plate filtration
- **Sulfur:** Applied at harvest, after malolactic, and at bottling

In The Glass:

The “Sentinelle” cuvée is the more precocious of the two reds produced at Massiac. The tannins are more supple and the fruit a touch “sweeter”, more forward and less rustic than its companion.