Château d'Oupia

Wines

VdP "Les Hérétiques"
**Grape:** Carignan  
**Vines:** 40+ years old  
**Vinification:** Half of the wine is fermented in barrel with a maceration of 30 days. The other half is made by carbonic maceration.

Chateau D'Oupia Rosé
**Soil:** Clay and limestone on sandstone  
**Grapes:** Syrah, Grenache and Cinsault  
**Vines:** 30+ years old.  
**Yields:** 40 hl/ha  
**Vinification:** 80% partial "Saignée", 20% direct press. Temperature-controlled fermentation in concrete tanks followed by aging on the lees with bâtonnage for 3 months.
A.O.C "Minervois"

Soil: Rocky Clay, clay and limestone
Grapes: 50% Carignan, 40% Syrah, 10% Grenache
Vines: Old vines (50+ years)

Soil: Rocky clay, clay and limestone
Grapes: 50% Syrah, 35% Carignan, 15% Grenache
Vines: 50+ years old. 400m altitude.

Vinification: 30 day maceration for Grenache. 40 day maceration for Syrah. Long carbonic maceration (30 days) for Carignan. Aged in one to 3 vintage and new oak.