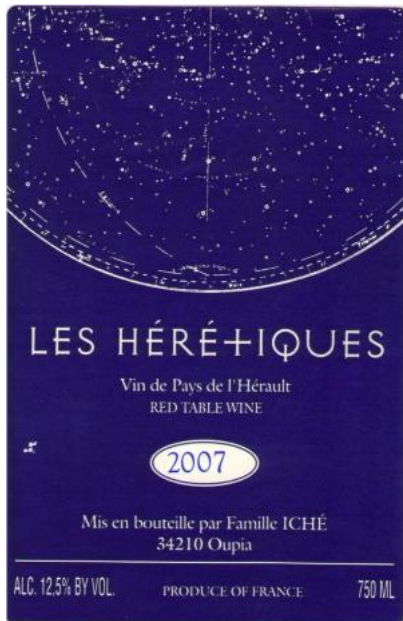


# Château d'Oupia

## 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.

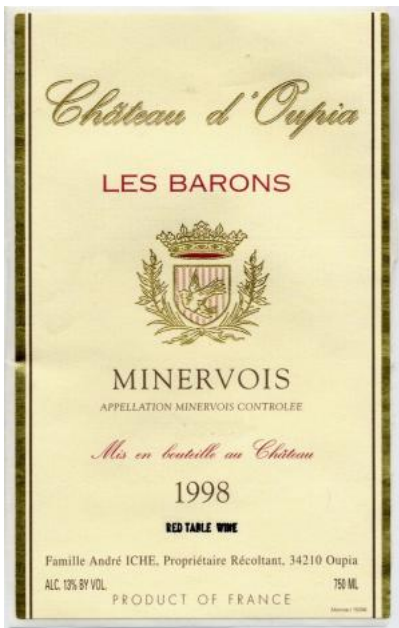


### **A.O.C "Minervois"**

**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.