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)

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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.