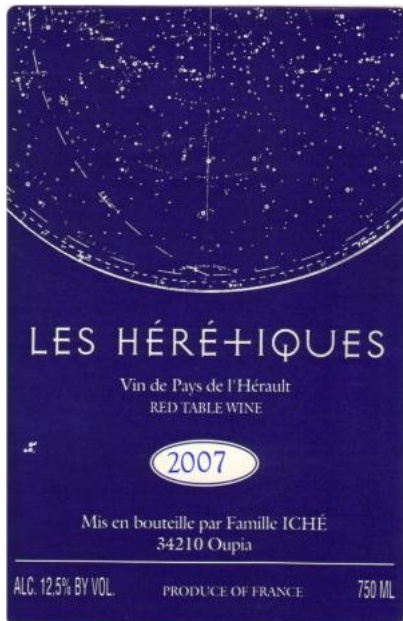


Château d'Oupia

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.

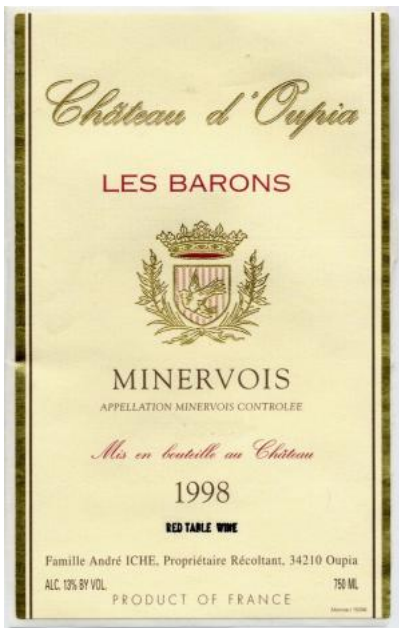


A.O.C "Minervois"

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.