

CHÂTEAU ROC DE MINVIELLE

Cuvée Renaissance
de Stéphane Derenoncourt

BORDEAUX

ESTATE: The first writings mentioning Minvielle date back to 1705. The building, built around 1610, takes the name of its owner, Philippe de Minvielle, regiment captain, Louis de Minvielle, born in 1707, lawyer at the Bordeaux Parliament, kept the property. During the Revolution, the Château Minvielle was confiscated and sold as national property. Acquired by the Gadras family at the beginning of the 19th century, the property has been handed down from generation to generation, and everyone has contributed to the building to unify and beautify both the building and the vineyard and to make it the Château Minvielle today.

SOIL: The 55-hectare vineyard is located in Naujan-et-Paustica, on an asteriated clay-limestone soil, and planted 85% Merlot and 15% Cabernet Sauvignon.

GRAPE VARIETY: 100% Merlot

VITICULTURE: Sustainable agriculture, cut into mixed guyot, disbudding and stripping machine. Soil work one rank out of two. Vintage machine, with embedded sorting. **The estate received the High Environmental Value (HVE) French certification, which covers four key areas: biodiversity conservation, plant protection strategy, managed fertilizer use and water resources management.**

VINIFICATION: Reception of harvest with sorting in the cellar, vinification in thermo-regulated concrete vat. Extraction by reassembly and load shedding and post fermentation hot maceration.

TASTING NOTES: Aromas of red and black fruits develop with a touch of violet. The palate, delicate and sweet on the attack, is prolonged by revealing a dense and fleshy tannic structure. The long and saline impression of the finish is indicative of the great limestone soils of Entre deux Mers.



“ Stéphane Derenoncourt: the most talented winemaker in the world ”

Wine Spectator

« Château Roc de Minvielle – Cuvée Renaissance » de Stéphane Derenoncourt has been created and crafted like an exceptional product based on the fundamental idea that a wine gets its richness and personality from the micro-terroir that it comes from. The parcel selection method takes into account the nature of the soil, the grape variety, the micro climate, the exposition to the sun, the dryness or humidity level of the soil and sub-soil. With the support of Stéphane Derenoncourt, the rising star of international winemaking consultants in Bordeaux, we have selected the best parcels and carefully aged the wines, in partnership with the growers and owners, we have created the final blends to give birth to premium wines characterized by their exquisite harmony. »

Patrick Bouey, Maison Bouey CEO

