

## MINNA VINEYARD ROUGE 2006

VILLA MINNA VINEYARD is a 15ha family estate located in the heart of Provence with a north and a south exposition resting on a ground made up of "collines" and "garrigues" and a limestone soil characterized by fossils where the vine fully expresses its aromatic potential.

VILLA MINNA VINEYARD is planted with Syrah, Cabernet Sauvignon, Mourvèdre, Caladoc and Marselan for the red wines, and Vermentino, Roussanne and Marsanne for the whites; the varieties have been selected for optimal quality.

VILLA MINNA VINEYARD subscribes to the "Nutrition Méditerranéenne en Provence" charter and is undergoing conversion to **organic agriculture**, a philosophy which has always been part of the way we work. We do not use herbicides, pesticides or chemical fertilizers. The vineyard soil is ploughed "à la charrue". We encourage the auxiliary fauna and natural predators.

We grind up the cuttings after pruning and plough them back into the soil to return the nutrients to the vines. We keep treatments to a strict minimum, giving preference to preventive measures, such as trellising, in order to achieve a large leaf area and good ventilation around the bunches of grapes. Our yields are extremely low at around 25 hectolitres per hectare, as a result of close pruning, careful removal of non-fruiting buds and green harvests during the summer, depending on the grape variety and the numbers of bunches.



**The grapes are picked** entirely by hand when each variety has fully ripened, from mid-September for the Syrah through to mid-October for the Cabernet Sauvignon and the Mourvèdre, with strict selection of the bunches which are harvested in crates to avoid them being crushed.

**Vinification of the red wines** is carried out in small stainless steel tanks (30 to 50 hl) exclusively with the natural yeasts present on the grapes. The active stage of fermentation starts after a few days of pre-fermentation maceration. The must is then pumped over every day, but there is no punching down of the pomace cap, to avoid overworking it. There is then a long maceration in order to extract the phenolic compounds, followed by pressing and the transfer of the wine to barrels, keeping the free-run wine and the press wine separate for each grape variety, for all of the wines.

**Maturing** takes place in an underground cellar, protected from temperature fluctuations, in oak barrels on fine lees with regular « bâtonnage » for 24 months. This method, which preserves the freshness of the flavours, gives naturally clear wines with great aromatic complexity. The free-run and press wines for each variety are then blended to obtain a harmonious, balanced final wine. The wine is lightly filtered in our cellars before bottling, to preserve all of its personality.

**Colour:** Red

**Vintage Year:** 2006

**Indication of Country :**

Vin de Pays des Bouches du Rhône

**Grape Variety :**

Syrah 46%

Cabernet Sauvignon 42 %

Mourvèdre 12 %

**Harvest:** mid-September 2006

**Bottling:** at the estate on April 15<sup>th</sup> 2010

**Vineyard Surface Area :** 7,64 Ha

**Red Grape Variety Surface area:** 5, 14 Ha

**Output :** 26Hl/Ha

**Temperature :** 17°C

**Aging :** from 15 to 20 years

Villa Minna Vineyard, ROQUE-PESSADE CD 17 F-13760 SAINT-CANNAT

+33/(0)4 42 57 23 19

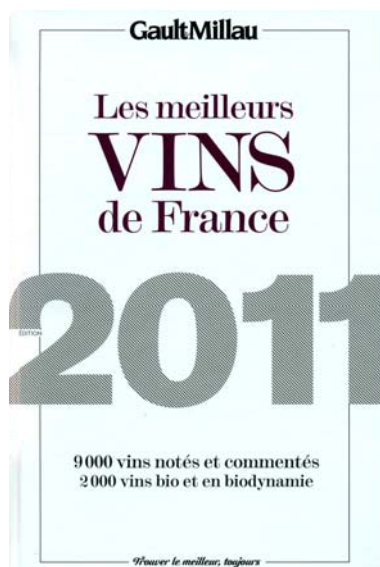
contact@villaminnavineyard.fr - www.villaminnavineyard.fr

n°siret 41865711000015 code APE 011G n° accise FR 002 030 E 70 14 n° intrac FR16418657110

Credit Agricole - IBAN : FR76 1130 6000 1010 3773 4405 083- BIC: AGRIFRPP813



## MINNA VINEYARD 2006 ROUGE 1/2



### Villa Minna Vineyard



Contact Jean-Paul Luc  
CD 17 - 13760 Saint-Cannat - T. 04 42 57 23 19  
[contact@villaminnavineyard.fr](mailto:contact@villaminnavineyard.fr)  
[www.villaminnavineyard.fr](http://www.villaminnavineyard.fr)

Le domaine est situé entre Aix et Salon-de-Provence, sur des sols calcaires. Taille courte, ébourgeonnage, travail des sols, vendanges manuelles; vinification en petits volumes avec levures indigènes, un peu de fût de chêne pour permettre le développement aromatique des vins pendant 24 mois. Voilà, en résumé, le traitement privilégié pour ce "Vin de Pays"!

Surface du vignoble : 11 ha (8.50 ha rouge) (2.50 ha blanc)  
• Cabernet sauvignon (3.70 ha), Syrah (4.10 ha), Mourvèdre (0.70 ha), Vermentino (1.20 ha), Roussanne (0.70 ha), Marsanne (0.60 ha) • Age moyen des vignes : 15 ans  
• Vendange manuelle : 100 %.

### Minna Vineyard

2006 | 18.5/20 | 18€



Une merveille de tendresse veloutée et racée, résultat d'un travail de longue haleine : des vignes saines conduites sans surcharge, des raisins bien mûrs, une vinification tendre mais longue...

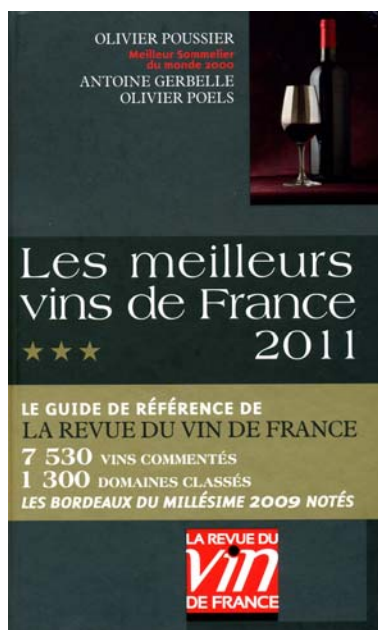


© Chris Kissack  
[www.thewinedoctor.com](http://www.thewinedoctor.com)

**Minna Vineyard Rouge (VdP des Bouches du Rhône) 2006:** A blend of 46% Syrah, 42% Cabernet Sauvignon and 12% Mourvèdre. Fermented in small stainless steel vats following a cold maceration over several days, and then aged in wood with *bâtonnage*. Lightly filtered prior to bottling. A great colour in the glass, dark but with a vibrant yet concentrated rim. The nose is really impressive, showing confident fruit, polished but not overly slick, and still wrapped up it a little trace of toast from the wood. The palate is rich and firm at the start, with great concentration through the middle of the palate, which shows a very firm underpinning and lots of savoury fruit. A smoky, blackberry and damson character here, a lovely supple style to it, all ripe and gently grippy. There is still some oak influence here, but there's a deeply grained polish to it I really like. Delightful black liquorice flavours in the finish as well. A delicious character, but still some development to come before we see this at its best I think. **17/20** (£17.80)



## MINNA VINEYARD 2006 ROUGE 2/2



### ■ Villa Minna Vineyard COTEAUX D'AIX-EN-PROVENCE

Ce domaine a été repris en 1999 par la nouvelle génération de la famille représentée par Minna et Jean-Paul Luc. Situés à Saint-Cannat, les 15 hectares sont plantés en syrah, cabernet-sauvignon et mourvèdre ; ainsi qu'en vermentino (ou rolle), roussanne et marsanne, en blanc. Cultivé en bio, le vignoble est tenu avec soin, les tailles courtes générant de faibles rendements sur un terroir pauvre de roche calcaire. Vinification en petits contenants et élevage en fûts bordelais donnent des vins d'une grande constitution, offrant beaucoup de style et de personnalité - loin de tout caractère technologique.

Tous les vins du domaine ont besoin de longues aérations, la décantation ne peut leur faire que du bien.

Les vins : en 2008, le blanc est une révélation. Cet assemblage de roussane, vermentino et marsanne élevé en barrique sur lies est d'une grande complexité aromatique amenant une bouche savoureuse et délicieusement parfumée. Peu de blancs atteignent ce niveau de qualité dans ce secteur de l'appellation. Les rouges 2006 sont d'un excellent niveau. Villa Minna est un vin richement constitué, mais sans manquer de rondeur et de suavité. Minna Vineyard est quant à lui un rouge sanguin, profond et coloré, d'une immense matière.

□ VDP des Bouches du Rhône Minna Vineyard 2008	18 €	16
■ VDP des Bouches du Rhône Minna Vineyard 2006	18 €	17
■ VDP des Bouches du Rhône Villa Minna 2006	12 €	16

Rouge : 13 hectares.  
Cabernet-sauvignon 45 %, Grenache 20 %,  
Mourvèdre 5 %, Syrah 30 %  
Blanc : 2,5 hectares.  
Production moyenne : 27 000 bt/an