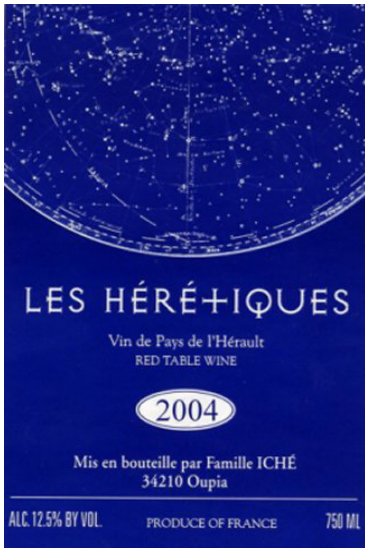


**LANGUEDOC**  
**MINERVOIS**
**CHÂTEAU D'OUPIA**  
**OUPIA**


**OVERVIEW** | The Château d'Oupia has long been a top Languedoc producer, proving that wonderful wines coming from the best hillside vineyard sites in AOCs like Minervois, Corbières and Coteaux-du-Languedoc.

**VINEYARD AREA:** 53 hectares  
**ANNUAL PRODUCTION:** 25,000 cases  
**SOIL TYPES:** clay, argile  
**GRAPE VARIETIES:** carignan, syrah, grenache

André Iché inherited an impressive 13th century castle and a large estate in the barren Minervois region. Iché, who passed away in late 2007, was never a member of his village coop. He tended his very old vines and made his wines but sold everything in bulk to local négociants. André had made quite a bit of money when everyone was producing bulk table wine that was made at enormous yields, virtually unregulated, and which sold briskly. By the early 1970s though, he was one of the first vigneron in the area to embrace the notion of going from table wine to an AOC and was one of the pioneers of the Minervois AOC, which started in 1973. One day around 1990, a Burgundian winemaker happened to be in Oupia, tasted Iché's wines, and was so enthused that he convinced Iché to bottle and market his production. Since then, Iché has become an eternal twenty-year-old.

He expanded his vineyard holdings and his wife and daughter now also vinify several cuvées of Minervois with the best production, the Cuvée des Barons and Nobilis, aged in new oak barrels. André's memory continues in the wine he has left us, the vineyards he has planted and maintained, in his wife Marie-Thérèse and his daughter Marie-Pierre. There is now a professional manager running the vineyards and winery.

**VINEYARD/CELLAR PRACTICES** | The Ichés are of the "old school" wine making stock and very traditional in their approach. Their winemaking equipment is stored in a barn across the road from their village house. The wines are made in extremely small quantities and he has a reputation for respecting the Minervois terroir and tradition and making wines of extraordinary quality. Vines are worked by hand and farming and cellar work are performed naturally, with no chemicals used at any point.

**WINES** | The Minervois Tradition is 60% Carignan (from vineyards up to 100 years old), 30% Syrah and 10% Grenache. It is aromatic, full and densely colored, with a long finish of dark fruits. The wine is elegant and balanced — it is both enjoyable to drink young and can age 5-7 years. Cuvée des Barons and Nobilis are 60% Syrah and 40% Carignan, from a selection of old vines in the best plots, and are aged in Bordeaux barriques for 20 months. They are slower to evolve than the cuvée Tradition, and exhibit more elegance and restraint, but similar dark berries and spicy aromas.


**triage wines**

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