

MARIS CHÂTEAU MARIS - LA TOUGE MINERVOIS LA LIVINIÈRE

The winding road that leads to the plots of Syrah located on the terraces below La Livinière gave its name to this expressive cuvée with aromas of black fruits and silky tannins. A singular harmony which echoes the surrounding garrigue.

Vinification

Vinification is carried out in vats, extraction by punching down and light pumping over for 4 weeks of maceration.

Aging

16 months in Nomblot Eggs and vats.

Certifications

Organic Wine– BCorp
Demeter – Biodyvin

Varietals

SYRAH(70%)- GRENACHE(30%)

Tasting Notes

Notes of black fruits, cassis. Violet on glass. Touge has full-bodied richness, beautifully integrated acidity, ripe tannins and no harsh edges. It is mellow with juicy tannins.

Food pairing

Steaks, roasted pork, gratins

Serving temperature

15-16°C

Volume

75 cl

Alcohol

14,5%

Light



Full bodied

Fruity



Spicy

Soft



Tannic



95 Pts W&S + 2 stars and 1 favorite in the Guide Hachette des vins
90 pts : Wine Spectator
89 pts : Jeb Dunnuck
9/10 : Vinography Alder Yarrow
Médaille de Bronze : Decanter
Médaille d'Argent : Mundus Vini Biofach



MARIS CHÂTEAU MARIS - Naïve Grenache MINERVOIS

This no sulfur added Grenache reveals the beauty of the terroir in La Livinière. From old vines shaped like goblets, the wine has a unique personality, talking about fruit, live soil and harmony. A pure, fresh delight, naïve but with strong convictions.

Vinification

Vinification is carried out in concrete vats, extraction by punching down and light pumping over for 4 weeks of maceration.

Aging

4 months in vats.

Certifications

Organic Wine– BCorp
Demeter – Biodyvin –
Suitable for Vegans

Varietals

GRENACHE(80%) CARIGNAN(20%)

Tasting Notes

Color is deep red with violet hues. Elegant aromas of red fruits (pomegranate, cherry) and wild Mediterranean herbs. The medium-bodied mouthfeel seduces by its freshness, its roundness, its juicy and vibrant character. Aging potential : 3-5 years.

Food pairing

Cured ham, gratin dauphinois, beetroot and walnut salad

Serving temperature

15-16°C

Volume

75 cl

Alcohol

14,5%

Light



Fruity



Soft



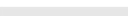
Corsé



Spicy



Tannic



Drinks Business Gold

9/10 : Vinography Alder Yarrow

Bronze Medal : Decanter

Gold Medal : Mundus Vini Biofach

Gold Medal : Drink Business global

Organic Master



MARIS CHÂTEAU MARIS – Naïve Syrah MINERVOIS

(Formerly "Savoir Vieillir")

A pure syrah without sulfur, "Naïve" was born from the desire to offer the best the earth can produce when it is listened to , respected, and intelligently worked. At Maris, the matter is crystal clear: we work with nature, we follow it as much as we guide it. And nature gives it back to us. Our method is to take time. The time to do it right.

Vinification

One month maceration with pump over. To keep the fruit freshness, this wine is bottled soon after vinification. No Sulphites added.

Certifications

Organic Wine– BCorp
Demeter – Biodyvin – No Sulphites

Varietal

SYRAH
dominant

Tasting Notes

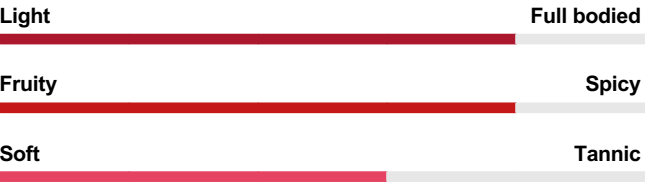
Dark purple hue. Delicate nose with vibrant fruit aromas of gooseberry, cherries and pomegranate. The mouth feel is concentrated, soft and lively with hints of blueberry, violet and pepper. A wine for any occasion.

Food Pairing

Lasagna, Grilled vegetables
and Meats

Serving Temperature
16°C

Volume Alcohol
75 cl 15%



MARIS CHÂTEAU MARIS - LES PLANELS MINERVOIS LA LIVINIÈRE

The vineyard, facing south-west and surrounded by pine trees, receives ample exposure to the sun and gives this cuvée a nice structure where the intensity is felt from the nose. Thyme, rosemary, some menthol notes, a touch of lavender, this aromatic bouquet propels you into the heart of the vineyard. This cuvée fully expresses the typical character of La Livinière terroir.

Vinification

Fermentation for 8 days in open concrete and wood vats at 23 ° C and post-maceration at 28 ° C for 4 weeks.

Aging

12 months in new French Oak.

Certifications

Organic Wine– BCorp
Demeter – Biodyvin

Varietals

SYRAH - GRENACHE (15% max)

Tasting Notes

A bouquet of already complex aromas with some notes of sautéed black cherries, cassis, liquorice, pepper and cold meats. Dark purple color. Rich, full-bodied, yet elegant and seamless, with an impressive texture.

Food pairing

Ragoûts, grilled meats, entrecôte

Serving

Temperature
16-18°C

Volume

75 cl

Alcohol

15%

Light

Fruity

Soft

Full bodied

Spicy

Tannic



Gold medal : Mundus Vini Biofach
95 : Gold Decanter



MARIS CHÂTEAU MARIS – Les Anciens-MINERVOIS LA LIVINIÈRE

Château Maris is located within the re-known terroir of Cru La Liviniere in the South of France. Situated at the foot of the Black Mountains, it is a family vineyard of 45ha producing Syrah, Grenache and Carignan vines.

Winemaking

Fermented for 8 days in concrete and wood open fermenters at 23°C and maceration post at 28°C for 5 weeks.

Ageing 6 months in concrete tanks and egg shaped tanks. **Varietals:** 85 % Carignan 15 % Grenache

Certifications

Organic Wine– BCorp

Demeter – Biodyvin – Suitable for Vegans

Tasting Serious but friendly juicy salty big wine.

Food pairing Perfect with a lamb mouse confit with honey, chicken with paprika or rabbit with olives.

Serving temperature 16-18°C



91-93 pts : Wine Advocate
96 pts : Jancis Robinson



MARIS CHÂTEAU MARIS – BRAMA VIN DE FRANCE

The Brama countryside rises in altitude above Félines-Minervois, a vineyard that offers a spectacular view of the plains, the Pyrenees and the Mediterranean Sea in the distance. It is in this natural setting that Brama takes root, revealing a racy and pure 100% Grenache Gris

Vinification

Following our biodynamic philosophy, the process is very natural with minimal intervention. Vinified in oak barrels, without malolactic.

Aging

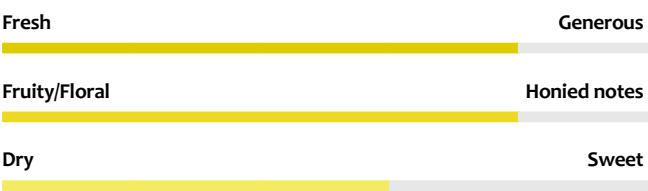
10 months in Radoux Alliers in barrels and 6 months in an egg.

Tasting Notes

Nose of fresh and concentrated tropical fruits, honeysuckle, lemon zest and buttered almonds. Medium bodied, racy and pure on the palate, with a beautiful elegant texture which is enhanced by the acidity of the wine.


Food pairing

Risotto, cheeses



Serving temperature
10-12°C

Volume Alcohol
75 cl 14%

 Gold medal : Drink business global Organic Master



MARIS CHÂTEAU MARIS - LES AMANDIERS 2019 MINERVOIS LA LIVINIÈRE

A sublime painting. This is what this small plot of Syrah offers in spring when the Almond trees of La Livinière are in bloom. This exceptional cuvée has a very limited production. Dominated by syrah, this wine offers a bouquet of already very complex and magnificent aromas, with notes of black fruits such as blackcurrant, white flowers, liquorice and wet stone.

Vinification

Fermentation at 25 ° C and post maceration at 28 ° C in wooden vats. Extraction by punching down and light pumping over for 5 weeks maceration.

Aging

24 months in new French oak barrels by Radoux and 6 months in concrete eggs.

Certifications

Organic Wine– BCorp
Demeter – Biodyvin

Varietal

SYRAH
Dominant

Tasting Notes

Wonderful bouquet of black fruits, cassis and blackberries, with notes of white flowers, wet rocks and liquorice. The palate is full, powerful and soft. Its very velvety tannic structure balances its richness of fruit and its generous flesh, all giving a voluptuous length. Aging potential: 10-12 years.

Food pairing

Red meat dishes, vegetable gratins.

Serving

Temperature
16-18°C

Volume

75 cl

Alcohol

15%

Light

Fruity

Soft

Full bodied

Spicy

Tannic



95 pts : Gold Decanter
Gold medal : Drinks Business global Organic Master
95 pts : Jeb Dunnuck
Gold medal and Title of Best French Red Wine :
Mundus Vini Biofach



MARIS CHÂTEAU MARIS - LES AMANDIERS MINERVOIS LA LIVINIÈRE

A sublime painting. This is what this small plot of Syrah offers in spring when the Almond trees of La Livinière are in bloom. This exceptional cuvée has a very limited production. Dominated by syrah, this wine offers a bouquet of already very complex and magnificent aromas, with notes of black fruits such as blackcurrant, white flowers, liquorice and wet stone.

Vinification

Fermentation at 25 ° C and post maceration at 28 ° C in wooden vats. Extraction by punching down and light pumping over for 5 weeks maceration.

Aging (2017-2018-2020)

12 months in new French oak barrels by Radoux and 6 months in concrete eggs.

Certifications

Organic Wine– BCorp
Demeter – Biodyvin

Varietal

SYRAH
Dominant

Tasting Notes

Wonderful bouquet of black fruits, cassis and blackberries, with notes of white flowers, wet rocks and liquorice. The palate is full, powerful and soft. Its very velvety tannic structure balances its richness of fruit and its generous flesh, all giving a voluptuous length. Aging potential: 10-12 years.

Food pairing

Red meat dishes, vegetable gratins.

Serving

Temperature
16-18°C

Volume

75 cl

Alcohol

15%

Light

Fruity

Soft

Full bodied

Spicy

Tannic



95 pts : Gold Decanter
Gold medal : Drinks business global Organic Master
95 pts : Jeb Dunnuck
Gold medal and Title of Best French Red Wine :
Mundus Vini Biofach



MARIS CHÂTEAU MARIS – DYNAMIC-MINERVOIS LA LIVINIÈRE

A thoroughbred! Dynamic is a pure Syrah from our best vineyards located in the hills (near Siran) of La Livinière. It is a great wine with a very limited yield, aged in barrels for 16 months. Dynamic combines power and finesse. An elegant, subtle wine, in which we always include a touch of 10 to 15% non-wooded Grenache Noir, which seems to us to guarantee slower maturing and therefore better resistance over time.

Vinification

Fermentation at 25 ° C and post maceration at 28 ° C in wooden vats. Extraction by punching down and light pumping over for 5 weeks maceration.

Aging

16 months in new French oak barrels by Radoux

Certifications

Organic Wine– BCorp
Demeter – Biodyvin

Varietal

SYRAH
Dominant

Tasting Notes

An impressive nose of smoked black fruits, melted licorice, blackcurrant and dried meat. Its inky color with hints of purple announces a rich, creamy, and remarkably invigorating mouthfeel. A long balsamic finish underlines its magnificent balance. Aging potential : 7-10 years.

Food pairing

Red meat dishes, vegetable gratins.

Serving

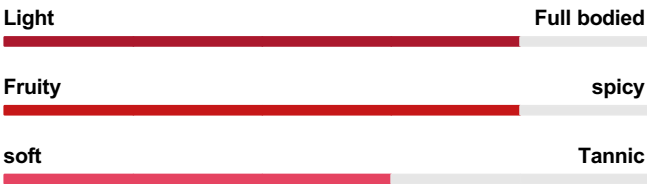
Temperature
16-18°C

Volume

75 cl

Alcohol

15%



Master DB Organic Masters
92 pts : Jeb Dunnuck

