

# 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



Full bodied

Fruity



Spicy

Soft



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

