

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

