

MARIS L'Autan - MINERVOIS 2019

Beliefs and legends make Autan the wind of the devil and the mad! It can blow violently on our vines and suddenly slow down to start afresh... This wine reveals a beautiful blend of Syrah and Grenache picked from the foothills of the Montagne Noire in the Minervois and cultivated according to the principles of organic farming in order to protect the ground.

Vinification

Following our biodynamic philosophy, the process is very natural with minimal intervention.

Aging

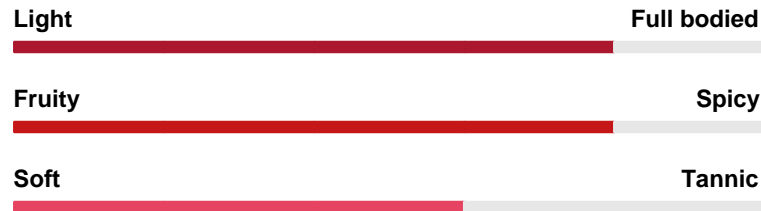
10 months in vats.

Tasting notes

A voluptuous, supple, generous and everyday wine.

Food pairing

To accompany preferably grilled meats, but also game, vegetable gratin and strong cheeses.



Varietals

SYRAH GRENACHE

Certifications

Organic Wine

Volume

75 cl

Alcohol

14%

Serving Temperature

17-18°C

2020 vintage
available March 2021

