

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 vats.

Certifications

Organic Wine – BCorp
Demeter – Biodyvin

Varietals

SYRAH(60%)- GRENACHE(35%)
CARIGNAN(5%)

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, gratin

Serving temperature

15-16°C

Volume

75 cl

Alcohol

15%

Light



Corsé

Fruity



Spicy

Suif



Tannic



88-90 pts : Wine Advocate

89-91 pts : Jeb Dunnuck

92+ pts : Bear On Wine

Available

