

MARIS CHÂTEAU MARIS – Las Combes- MINERVOIS

A delicious Grenache which reveals the nuances of the terroir. From the plot known as Las Combes, an old vineyard shaped like a goblet, this Grenache displays a unique personality, with tremendous potential for maturing in the bottle. Initially full of finesse, it then continues to increase in power while developing a complex palette of subtle aromas (candied fruit, black olive, chickpea) .

Vinification

MACERATION IN VATS FOR ONE MONTH WITH PUMPING OVER AND GENTLE BREAKING OF THE CAP.
SHORT, 3-MONTH VINIFICATION. AGED 6MONTH IN NOBLOT EGG SHAPED VATS

Certifications

Organic Wine– BCorp
Demeter – Biodyvin

Varietal

Grenache dominant

Tasting Notes

The color is dark purple. The nose is elegant, with notes of ripe and tangy fruit (pomegranate, cherry, black currant) and roasted coffee beans. The medium-bodied mouthfeel seduces by its freshness, its roundness, its juicy and vibrant character. Aging potential : 5-10 years.

Food Pairing

Lamb Tagine

Serving Temperature de service

16°C

Volume

75 cl

Alcohol

15%

Light

Full bodied

Fruity

Spicy

Soft

Tannic



Gold Medal DB Organic Masters
16,5 pts : Jancis Robinson
90 pts : Wine advocate

Available

