

MARIS CHÂTEAU MARIS - Naïve Grenache MINERVOIS

This no sulfur added Grenache reveals the beauty of the terroir in La Livinière. From old vines shaped like goblets, the wine has a unique personality, talking about fruit, live soil and harmony. A pure, fresh delight, naïve but with strong convictions.

Vinification

Vinification is carried out in concrete vats, extraction by punching down and light pumping over for 4 weeks of maceration.

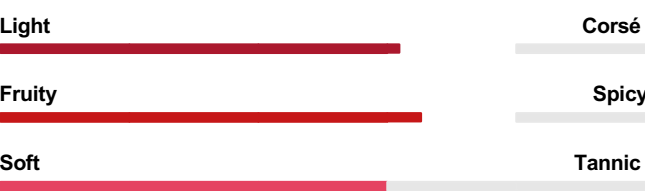
Aging
4 months in vats.

Certifications
Organic Wine– BCorp
Demeter – Biodyvin –
Suitable for Vegans

Varietals
GRENACHE(80%) CARIGNAN(20%)

Tasting Notes
Color is deep red with violet hues. Elegant aromas of red fruits (pomegranate, cherry) and wild Mediterranean herbs. The medium-bodied mouthfeel seduces by its freshness, its roundness, its juicy and vibrant character. Aging potential : 3-5 years.

Food pairing	Serving temperature	Volume	Alcohol
Cured ham, gratin dauphinois, beetroot and walnut salad	15-16°C	75 cl	14,5%



Drinks Business Gold
9/10 : Vinography Alder Yarrow
Bronze Medal : Decanter
Gold Medal : Mundus Vini Biofach
Gold Medal : Drink Business global
Organic Master

