



COULEUR 2021, MARIS

Color, because this wine gives first the color of what the vintage will be at Château Maris, as a foretaste of other vintages from our biodynamic farm. 2021 which was so scary to the winegrowers (a little less in the South of France) ended up offering us this nice Gift, a bright, tangy, delicious fruit. An airy style, rare in Languedoc. How lucky to be treated in the fall !

CERTIFICATES

BCorp - Organic - Ecocert
Demeter - Biodyvin

APPELLATION

Vin de France

VARIETIES

Shiraz

TASTING NOTES

Full of aromas of fresh and light fruit, tangy, luscious and natural!

FOOD AND WINE

As an aperitif or with grilled chicken or beet salad

OPERATING TEMPERATURE

17-18°C

VINIFICATION

AGING

Vin primeur sans élevage

Light



Full bodied

Fruity



Spicy

Soft



Tannic

