

MARIS La Touge 2021 - AOP MINERVOIS LA LIVINIÈRE

The winding road leading to the Syrah plots located on the terraces below La Livinière inspired the name of this expressive cuvée, with aromas of black fruits and silky tannins. A unique harmony that resonates with the surrounding garrigue.

Winemaking

The winemaking process is carried out in vats, with extraction achieved through punching down and gentle pump-overs during a 4-week maceration period.

Aging

16 months in Nomblot concrete eggs and vats.

Specificity

Organic Wine – BCorp
Demeter -Biodyvin

Varieties

SYRAH(70%)-
GRENACHE(30%)

Tasting

Notes of black fruits, blackcurrant. Ink violet on the glass. La Touge has a full-bodied richness, a beautifully integrated acidity, ripe tannins with no harsh edges. It is smooth with juicy tannins.

Food Pairing

Red meats, beef fillets and ribs.

Serving Temperature

15-16°C

VolumeAlcohol

75 cl 15%

Gold Medal 95 pts: Decanter

90 pts : Jeb Dunnuck

