



MaisonMei

AIX-EN-PROVENCE

RACINES SAUVAGES IGP MÉDITERRANÉE RED 2023

In organic conversion - Regenerative agriculture



VARIETIES

Grenache 69%

Syrah 31%

TERROIR

Foothills of the Mourre Nègre, the highest point of the Luberon Mountain

SOIL

Gravelly limestone

VINE AGE

7-50 years old

ANNUAL PRODUCTION

10 000 bottles

YIELD

75 hl/ha

ALCOHOL

Alcohol degree : 12,5 %

VINIFICATION

Thermo regulation

Cold maceration 5-7 days between 8 and 10°C

Fermentation temperature between 28 and 30°C during 7 days + 5 days of maceration

AGEING

On stainless steel tank

TASTING NOTES

Purple red coloured wine, fresh fruit aromas with a hint of cherry. Elegant finish with soft tannins.

FOOD PAIRINGS

Charcuterie, poultry, cheese plater. Vegan friendly.

TASTING TEMPERATURE

Between 16 and 18°C

AGEING POTENTIAL

3 years