

CHÂTEAU MARIS - NATURAL SELECTION MINERVOIS LA LIVINIÈRE 2018



FRANCE



LANGUEDOC
ROUSSILLON



Soil

Clay limestone and sandstone



Area of the property

20 HA



Grape varieties

70% Syrah, 30% Grenache



Volume

75 cl

Light-bodied

Full-bodied

Fruity

Spicy

Supple

Tannic



2017: **94pts** - Wine & Spirits

*Top 100 Wineries of 2020 ! **Wine & Spirits Magazine***

*There are organic, sustainable and environmentally minded winemakers, and then there's Château Maris. No one in France can compete." **Wine Enthusiast***

*"Top four wineries in the world confronting climate change head on." "The Biodynamic Apostles of the Languedoc." **Wine Spectator***

Perhaps the world's greenest wine project, Château Maris is located within the of AOP Minervois La Livinière in the heart of the Languedoc, where the Mediterranean sea and the Pyrenees mountains come together. Nestled on the foothills of the Black Mountains, it is a **Certified Biodyvin, Demeter, Biodynamic** 120 acres estate that uses only native yeast, bottles without fining nor filtering, ploughs with Percheron horses, and has built the world's first and only Hemp cellar: a sustainable, recyclable, vegetable based building that passively consumes and stores CO2.

Maris is also the first and only **B Corp Certified European winery**, one of the most rigorous sustainability and social responsibility certifications in the world.



Winemaker

Robert Eden



Organic Wine Certified NOP - Bcorp

Demeter - Biodyvin



Winemaking

Vinified in a concrete fermenter. Extraction from punching of the cap and light pumping over a 4 week maceration period.



Ageing

Grenache went in concrete eggs for 12 months and Syrah fermentation took place in large cone shaped oak vats for 12 months (Foudre) as well as concrete tanks.

It's blended then stabilized in eggs for 4 months then bottled.



Tasting

Notes of dark fruits black currant. Inky purple on the glass. Natural Selection has full-bodied richness, beautifully integrated acidity, ripe tannin and no hard edges. It is soft with juicy tannins.



Food pairing

Red meat, filets or rib of beef.



Serving temperature

59-61°