



CHÂTEAU MARIS - LES AMANDIERS MINERVOIS LA LIVINIÈRE 2017

FRANCE



**92-95 Points - Wine Advocate
94-96 pts - Jeb Dunnuck**

"There are organic, sustainable and environmentally minded winemakers, and then there's Chateau 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 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 Biodynvin, 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 - Bcorp
Demeter - Biodynvin**



Winemaking

Fermented at 25°C and maceration post at 28°C, in wooden tanks. Extraction from punching of the cap and light pumping over during a 5 week maceration.



Ageing

16 months in new French barrel of Radoux Blend.



Tasting

Wonderful bouquet of aromas of dark fruits, black currants blackberries, and notes of white flowers, wet rocks and licorice. The palate is full and powerful, it has a weightless, seamless and elegant texture that carries a huge amount of fruit and texture, while never seeming heavy or cumbersome. Slightly more fresh and lively, with another level of richness.



Food pairing

All dishes made with red meats.



Serving temperature
61-64°F



Soil
Clay limestone

Area of the property
1 HA

Grape varieties
100% SYRAH

Production
Limited production

Volume
75 cl **Alcohol**
15% vol

Light-bodied Full-bodied

Fruity Spicy

Supple Tannic