



**CHÂTEAU MARIS - LA TOUGE  
MINERVOIS LA LIVINIÈRE  
2018**



FRANCE



2017 - 92pts Wine & Spirits - 91pts Jeb Dunnuck

Top 100 Wineries of 2020 ! Wine & Spirits Magazine

*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 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.



**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



**Winemaker**  
Robert Eden



**Organic Wine - 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**  
16 months in eggs and tanks.



**Tasting**  
Notes of dark fruits black currant. Inky purple on the glass. La Touge 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°