



CHÂTEAU MARIS - DYNAMIC MINERVOIS LA LIVINIÈRE 2016

FRANCE



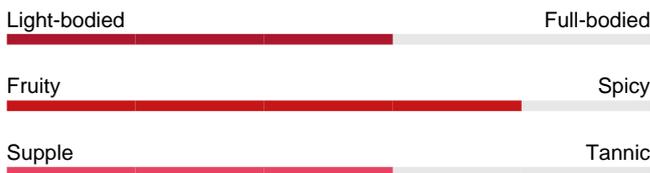
Soil
Clay limestone and sandstone

Area of the property
0,7 HA

Grape varieties
100% SYRAH

Production
Very Limited production

Volume
75 cl - 150 cl



8.5-9/10 Vinography

"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.



Winemaker
Robert Eden



Organic Wine - Bcorp
Demeter - Biodyvin



Winemaking

The grapes are 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 period.



Ageing

16 months in 100% new 600L oak barrels



Tasting

Dynamic offers up an impressive nose of smoked black fruits, melted licorice, black currants and aged beef. Its inky purple color is followed by a rich, unctuous, massively rich style on the palate. Despite the richness level here, it never comes across as heavy and stays lively and fresh.



Food pairing

All dishes made with red meats.



Serving temperature

61-64°F