



CHÂTEAU MARIS - DYNAMIC MINERVOIS LA LIVINIÈRE 2016

FRANCE



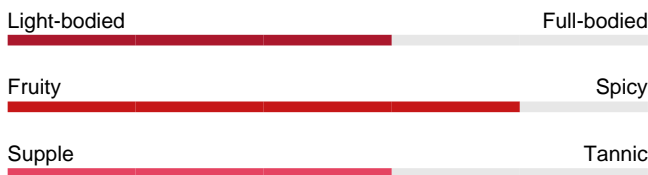
Soil
Clay limestone and sandstone

Area of the property
0,7 HA

Grape varieties
SYRAH

Production
Very Limited production

Volume
75 cl - 150 cl



9/10 Alder Yarrow

37KHUH DUH RUJDQLF V XVWDLQDEOH DQG
ZLQHPDNHUV DQG WKHQ WKHUHV & KDWHDX
FRPSHW :LQH (QWKXVLDVW
37RS IRXU ZLQHULHV LQ WKH ZRUOG FRQIURQ
37KH %LRG\QDPLF \$SRVWOH:VQRH WSKHF\NDQWRJG



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°C

