



CHÂTEAU MARIS - LAS COMBES
MINERVOIS
2017

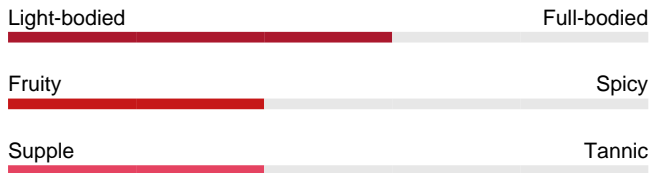
FRANCE



Soil
Sedimentary rock with red de-calcified clay.

Grape varieties
100 % GRENACHE

Volume
75 cl



Wine Advocate : 90pts

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
Maceration in tanks for one month with gentle pumping over and 'pigeage' (punching down). Short vinification of 3 months.



Ageing
5 months in Nomblot eggs.



Tasting
Las Combes is bright, fresh and fruity, with almost candied cherry, pomegranate and even tangerine notes accented by Christmas spices and garrigue. This medium-bodied beauty should be a delight to drink over the next few years.



Serving temperature
61-64°F