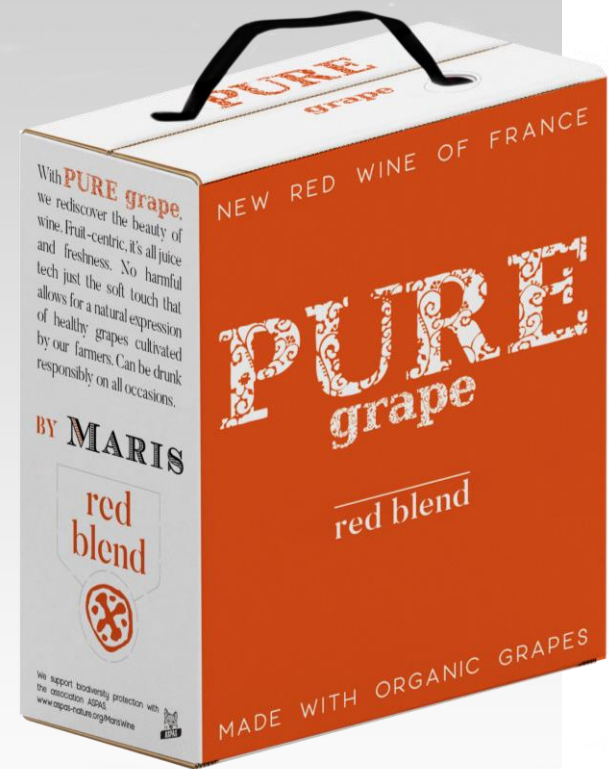


PURE GRAPE BY MARIS

Vin De France – 2020 – 3L



With PURE GRAPE, rediscover the beauty of wine. Close to the fruit, the grape juice, the freshness. No technology in all this, just the hands of our organic farmers who allow healthy grapes to express themselves, without any addition of sulfites.

Winemaking

The grapes are macerated at 28°C in concrete vats for 3 weeks and fermented at 25°C. Extraction is done by breaking the cap and pumping over. We do not add any sulfites, from harvest to bottling. The wine is then aged in concrete vats for 4 to 5 months.

Tasting

Delicious aromas of ripe red fruits. The mouth is supple and generous.

Food pairing

Everyday cooking, grilled foods.

Serving temperature

15° - 16°C

Winemaker

Robert Eden

Volume

75 cl

Alcohol

14.0 %

Light-bodied

Full-bodied

Fruity

Spicy

Supple

Tannic

