

MARIS Natural Selection







OUR STORY

- **Location**: Château Maris is in AOP Minervois La Livinière, Languedoc, nestled between the Mediterranean Sea, Pyrenees, and Black Mountains.
- **Eco-Friendly Practices:** Certified Biodyvin, Demeter, Biodynamic estate that uses native yeast, avoids fining/filtering, and ploughs with Percheron horses.
- **Hemp Cellar:** Houses the world's first hemp-based cellar, a sustainable, recyclable, and CO2-storing building.
- **B Corp Certification**: First European winery to earn this certification, emphasizing sustainability and social responsibility.
- Size: The estate spans 120 acres dedicated to eco-conscious wine production.

OUR WINE

Wine making process: Our biodynamic philosophy follows a natural process with minimal intervention. Vinified in concrete fermenter. Extraction from punching of the cap and light pumping over during a 4-week maceration. Ageing: 16 months in eggs and concrete tanks.

Nose: Very expressive with some notes smoky, meaty, and dark fruit (black currant; blackberry)..

Taste: This wine offers notes of black fruits, blackcurrant. Inky purple in the glass.

Pairings: A versatile companion to mixed salads, poultry, and white meats, this wine enhances every dish with its fresh and balanced character.

TECHNICAL INFORMATION

APPELLATION: Minervois La Liviniere

BLEND: Syrah 60% - Grenache Noir 40%

SRP: \$22.99

ACCOLADES: 91pts Wine Enthusiast

WINEMAKER: Robert Eden
AVAILABLE FORMAT: 75cL

ABV: 15 %

RESIDUAL SUGAR: 2.7g/l

CLOSURE: Cork

IMPORTER: CORDIER USA

UPC: 736211398161

