

As the emblematic cuvée of the estate, « Les 2 Monardes » is a blended wine, and shows perfectly the balance of flavours with two complementary grape varieties : Grenache and Syrah.



### Informations :

Appellation :	AOC Vacqueyras Red
Viticulture :	Certified « Organic Agroculture »
Soils :	Safre and Sandy Loam
Grape varieties :	Grenache noir 55%, Syrah 25%, , Cinsault, Mourvèdre
Age of the vines :	45 years
Vine Training Method:	Gobelet méditerranéen and Cordon de Royat
Yield of vines :	30 hl/ha
Average production:	35000 bottles/year

### Vinification :

Manual harvest, entire destemming. Fermentation with natural yeasts. Maceration of 15-18 days with punching. Ageing 18 months in concrete tanks and demi-muids (barrels of 600l). Bottling without fining nor filtering.



### Tasting advices suggestion :

To consider as a table wine, it'll shine when pairing with duck, lamb and mushroom dishes. Semi-garde wine, we recommend to consume it within 8 years of harvest.