



Grain de grenache

DOMAINE LA
MONARDIÈRE

Simple, Fruity, Light



Informations :

Appellation :	IGP Vaucluse
Viticulture :	Certified « Organic Agroculture »
Soils :	Sandy loam from Ouvèze riverside
Grape varieties :	100% Grenache
Vine Training Method:	Young vines growing on rich and healthy soil.
Average production:	10.000 bottles

Vinification :

Destemming and fermentation with indigenous yeasts in order to stick to the origin: the grape. A short vatting period allows to keep as much fruit as possible, without any sulphur added until bottling on the estate. Ageing in concrete tanks up to 10.000 bottles, available in March.

Tasting advices suggestion :

Bright red colour, nose suggesting crispy and juicy fruit freshly pressed. The mouth is gentle with cherry and red berries aromas.

Enjoyable for an aperitif as well as to pair with a proper meal, a simple and delightful moment !

