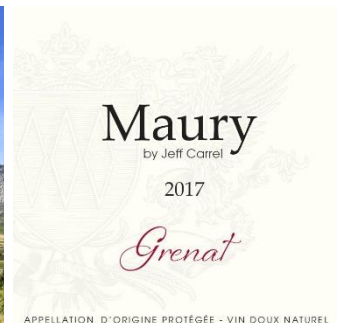


by Jeff Carrel Maury Grenat



Wine lovers sometimes ask themselves the question, what was this 1947 vintage like when it was young? Impossible to answer... but with VDNs, yes you can!

This one was vinified from vines from another era.

Discover what was once lost, taste what your great grandfather drank in his day. And you too can share it in time with your own grandchildren. Timeless.

Vinum
MAGAZINE DE LA CULTURE DU VIN

17/20



Appellation: AOP Maury VDN (*naturally sweet wine*)

Vintage: 2017

Alcohol: 17%

Grape varieties: 100% Grenache Noir

Terroir: Schist of Maury.

Vines: Pruned in Goblet form.

Vinification methods: Harvested by hand / Destemmed / Natural yeasts / Muted in whole grapes.

Maturing: Reduction in full tanks without sulphites / Bottled without sulphites.

116g/l of residual sugar

Tasting notes:

French patisserie notes of chocolate, coffee and black fruit jams. Smooth on the palate, rich, well-balanced and powerful.

Pairing:

To play it safe, with a chocolate dessert.

If you are more daring, why not try it with stewed meat dishes or a « foie gras » with spices...

Recommendations:

Serve between 15 and 16°C

Aging potential: a lifetime!