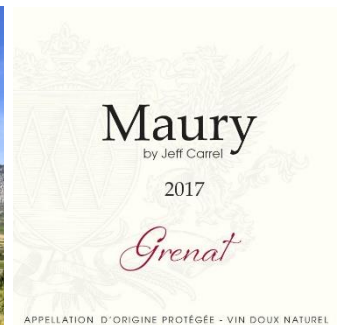


# by Jeff Carrel Maury Grenat



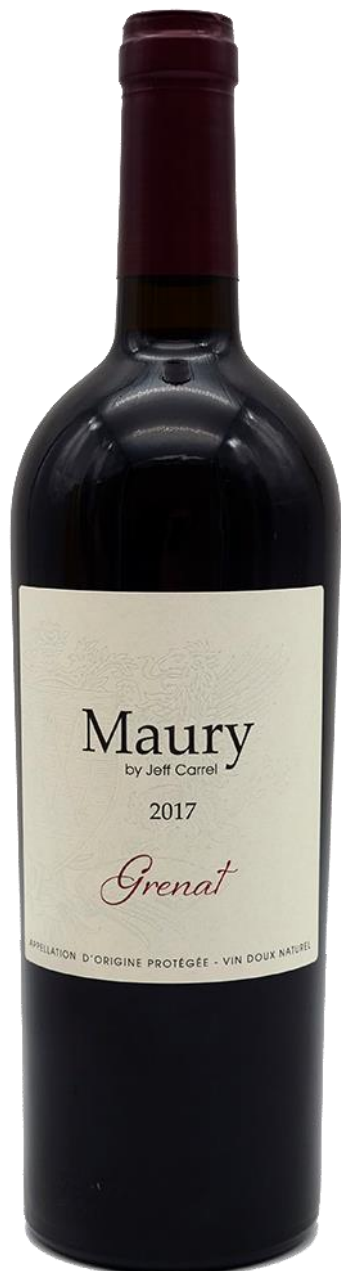
***Wine lovers sometimes ask themselves the question, what was this 1947 vintage like when it was young? Impossible to answer... but with VDNs, yes you can!***

***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.***

*"A small amount of wine consumed moderately is a remedy for the soul and for the body."*

*Voltaire*



**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!