

As the emblematic cuvee of our wine estate, "Les 2 Monardes" is a blended wine, it shows perfectly the balance of flavours with two complementary varieties: Grenache and Syrah.



### Informations :

Appellation :	AOC Vacqueyras Red
Viticulture :	certified « Organic Agriculture »
Soils :	Safre and Sandy Loam
Grape varieties :	Grenache noir 60 %, Syrah 30 %, Cinsault, Mourvèdre
Age of the vines :	45 years
Vine Training Method:	Gobelet méditerranéen and Cordon de Royat
Yield of vines:	30 hl / ha
Average annual production:	35 000 bottles

### Vinification :

Vendange manuelle avec tri sur table, éraflage total.

Fermentation avec levures indigènes.

Macération de 15 à 18 jours.

Elevage 18 mois en cuves (50 %) et fûts de chêne (50 %).

Mise en bouteilles sans collage ni filtration.

### Tasting advices suggestion :

Table wine, it'll best express in accompaniment of duck, lamb and mushroom dishes.

Semi-garde wine, we recommend to consume it within 8 years of harvest.

