

En Pleine Nature 2019 - Organic



Designation: Vin de France

Grape variety: Blend of the main red grape varieties from the most gourmet areas with a dominant Mourvèdre which perfectly reflects the identity of different parcels of the Domaine.

Aging: Traditional tank

Soil: Vines, rooted in a terroir of yellow clay-limestone marl are managed according to principles of agroforestry with permanent plant cover.

Oenologist: Natolie Laboratory, Stéphanie Prabonaud

Vinification: Wine made exclusively from the fermentation of grapes with indigenous yeasts. Unpinned, unfiltered wine. Vinified in tanks in the traditional way except for the carignan which is vinified in carbonic maceration to express as much as possible the fruit from this grape variety.

Tasting comments: Profile with a lot of scents on blackberry, blueberry and black pepper. The mouth is soft but rich. Very harmonious cuvée.



DOMAINE DE
LA GRANDE SIESTE
ANIANE

“On ne boit pas le vin, on le partage”

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