



S. DELAFONT

ARTISAN NÉGOCIANT



Minervoise 2014

Grapes:

78% Syrah, 16% Mourvèdre, 6% Grenache.

All our selections are made from growers working in biodynamie, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Soil:

All our selections come from the area of “Mourels” and from the slopes of Siran that stretch alongside the foothill of the “Montagne Noire”. On those two soils, the sandstone is predominant and the due South exposition results in perfectly ripen grapes.

Vinification :

Traditional. Very long maceration with a strict control of temperatures..

Ageing:

12 months ageing with 40% of the wine in french oak barrels, and 60% in stainless steel barrels.

Serve at:

16-17°C / 60°-62° F.

Storage:

Up to 10 years.

Age of vines:

Between 25 and 35 years old.

Alcohol:

14,5% by vol.

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