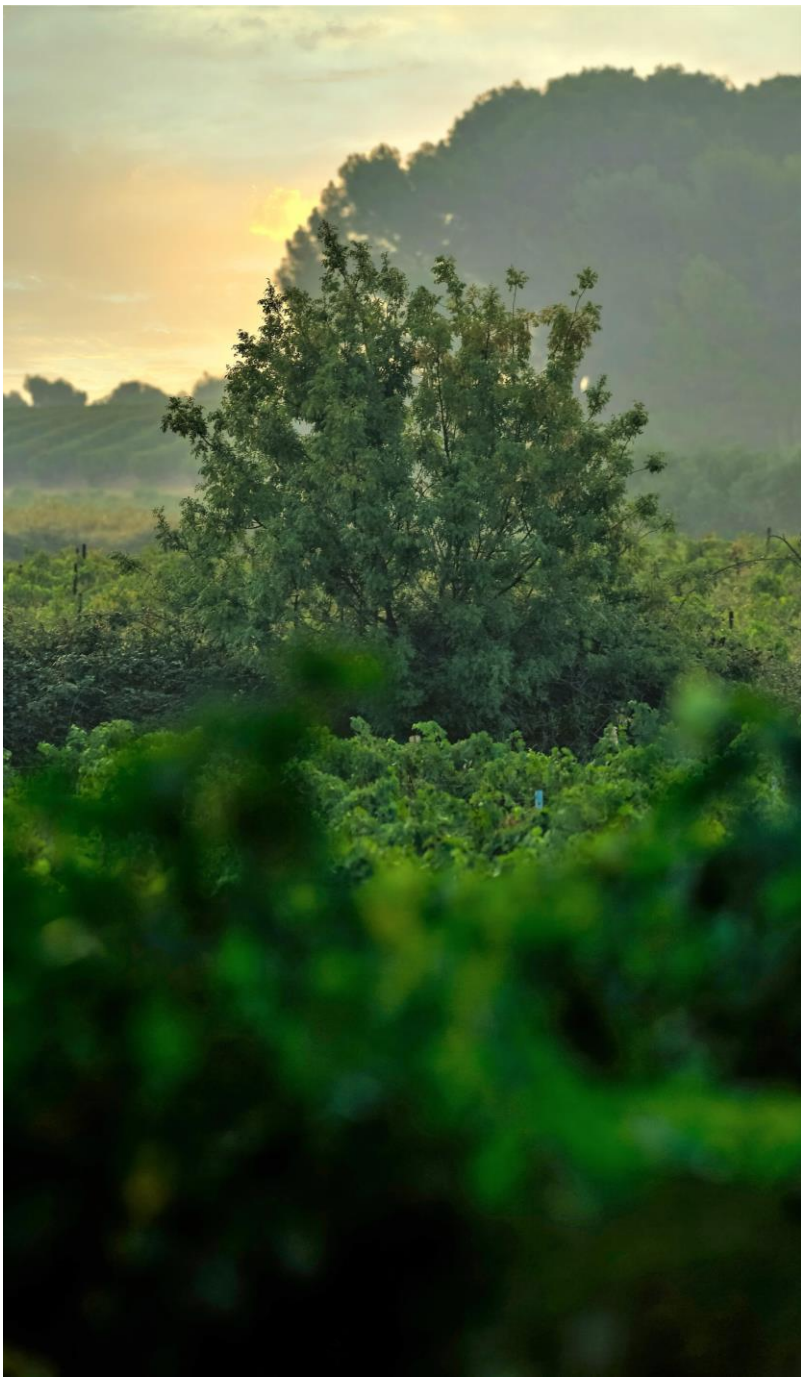




DOMAINE, LES
VERRIÈRES



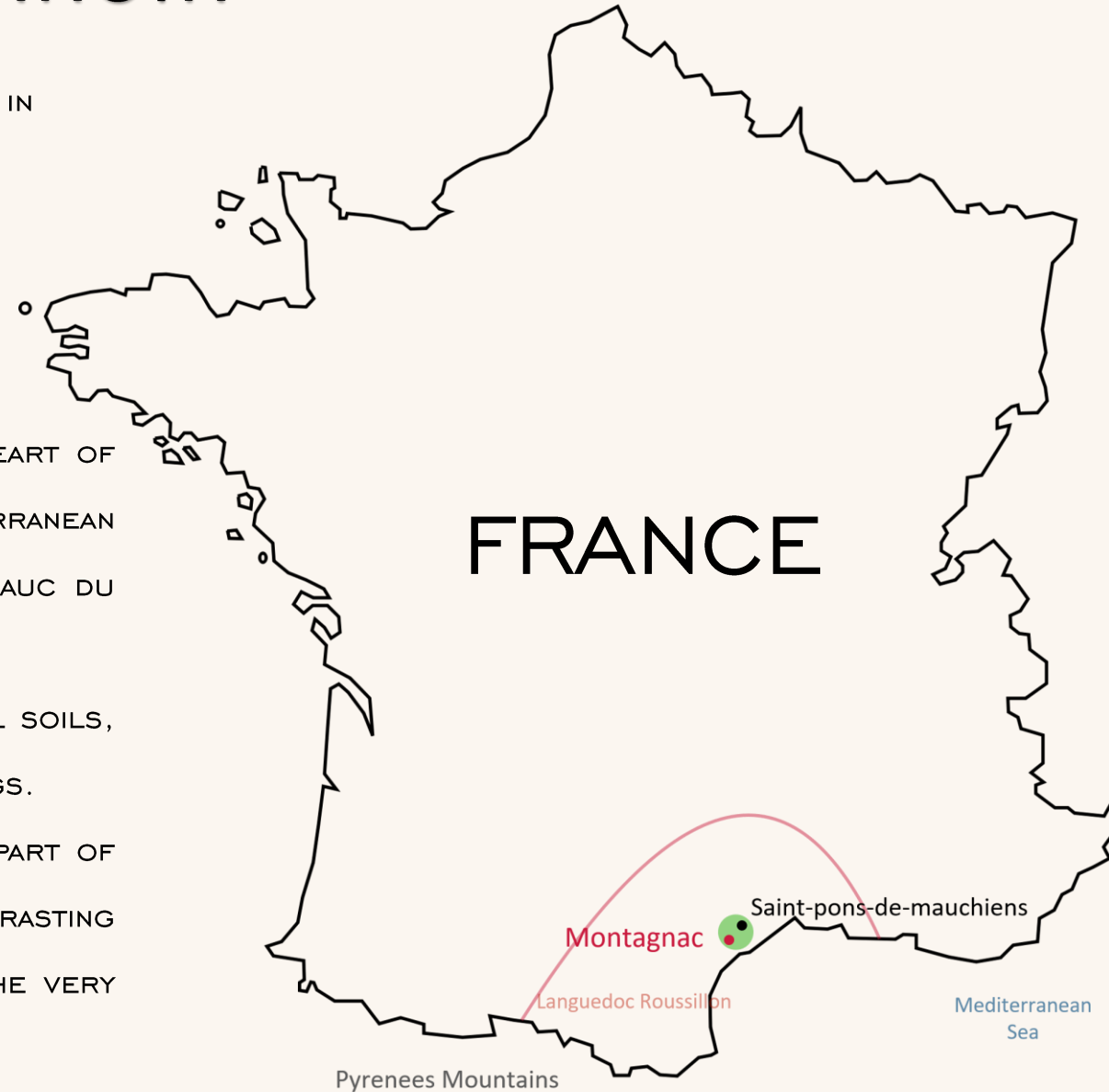
OUR TERROIR

- **LOCATION** : BETWEEN MONTAGNACE AND SAINT-PONS-DE-MAUCHIENS, IN BESSILLES NATURAL STATE PARK
- **AOP** : LANGUEDOC
- **VINEYARDS** : 21 HECTARES
- **SOIL** : CLAY AND LIMESTONE WITH FOSSILS
- **CLIMATE** : MEDITERRANEAN, SUNNY AND WINDY
- **ELEVATION** : 120 METERS

THE VINEYARD IS SITTING IN A NATURA 2000 PROTECTED AREA, IN THE HEART OF GRÉS DE MONTPELLIER TERROIR. THIS AMPHITHEATER FACING THE MEDITERRANEAN SEA AND BACKED BY THE CÉVENNES MOUNTAINS, WHICH FORM THE COTEAUX DU LANGUEDOC.

LES VERRIÈRES ARE SMALL BLOCKS OF CHALK AND CLAY-LIMESTONE GRAVEL SOILS, SURROUNDED BY PINE FORESTS, PROVENÇAL CYPRESS TREES, OLIVES AND FIGS.

BORN ON THESE COMPACT SOILS, LULLED BY A CLIMATE TYPICAL OF THIS PART OF THE LANGUEDOC, CHARACTERIZED BY COOL NIGHT-TIME TEMPERATURES CONTRASTING WITH THE HEAT OF THE DAY AND STRONG WIND, VERRIÈRES WINES DRAW THE VERY BEST OF THIS HERITAGE.



DOMAINE LES VERRIÈRES

CLOS DES SOUTYÈRES

AOP LANGUEDOC

GRAPES :

70% SYRAH,
20% GRENACHE NOIR,
10% CARIGNAN

ABV : 14.5 %VOL

RESIDUAL SUGAR :

1.5 g/L

« THE NATURAL WINE BY EXCELLENCE »

DOMINATE BY A POWERFUL SYRAH (45 YEARS OLD) THIS WINE HAS A UNIQUE EXPRESSION OF TERROIR GRÉS DE MONTPELLIER. THE PARCELS ARE NATURALLY GROWN, AND HERBICIDES AND PESTICIDES ARE PROHIBITED. THE DRY CLIMATE COMBINED TO WINDY DAYS, THE ROOTS ARE GOING DEEP TO REACH WATER AND HIGH QUANTITY OF ESSENTIAL MINERALS.

DE-STEMMING OF THE GRAPES, SEPARATE VINIFICATION FOR EACH GRAPE VARIETY. COLD PRE-FERMENTATION MACERATION (1 NIGHT). FERMENTATION AT CONTROLLED TEMPERATURE (28°C MAX) WITH SELECTED YEASTS. PUMPING OVER AND DELESTAGE FOR EXTRACTION, SEPARATION OF FREE-RUN JUICE AND PRESS-JUICE, ASSEMBLY OF BATCHES AFTER TASTINGS.

AGEING: IN OAK BARRELS FOR 8 MONTHS (1/3 OF THE WINE IN ONE-WINE BARRELS, 2/3 IN NEW BARRELS).

AWARD WINNING : 91 /100 – WINE SPECTATOR 2019

TASTING NOTES :

COLOR : DEEP RUBY, WITH AMETHYST REFLECTIONS.

NOSE : COMPLEX, WITH AROMAS OF SPICES, PEPPER AND RIPE FRUIT, ENHANCED BY A SUBTLE WOODY TOUCH.

PALATE : A GENEROUS, ROUND, WELL-BALANCED WINE, WITH A SLIGHT SWEETNESS. NOTES OF RIPE FRUIT AND GARRIGUE, WITH ELEGANT AND CRUNCHY TANNINS.

FOOD PAIRINGS : BEST SERVED AT 15/17°C, WITH GRILLED PRIME RIB, DUCK BREAST, OR OSSO BUCCO-TYPE DISHES, OR CHEESES.

CELLARING: 6-8 YEARS IN OPTIMAL STORAGE CONDITIONS.



DOMAINE LES VERRIÈRES

PIERRE PLANTÉE
AOP LANGUEDOC

GRAPES :

90% SYRAH,
10% GRENACHE NOIR,

ABV : 15 %VOL

RESIDUAL SUGAR :

1.5 g/L

« THE CHARACTER OF LANGUEDOC IN A BOTTLE »

THE PLOT « PIERRE PLANTÉE » IS LOCATED BESIDE THE MAS DES TANNES ESTATE. THESE PARCELS ENJOY AN EXPOSURE AND IDEAL CLIMATE CONDITION. ALL THESE ELEMENTS ALLOW US TO OBTAIN THE BEST OF THE VINE TO ELABORATE EXCELLENCE WINE.

DE-STEMMING OF THE GRAPES, SEPARATE VINIFICATION FOR EACH GRAPE VARIETY. COLD PRE-FERMENTATION MACERATION (1 NIGHT). FERMENTATION AT CONTROLLED TEMPERATURE (28°C MAX) WITH SELECTED YEASTS. PUMPING OVER AND DELESTAGE FOR EXTRACTION, SEPARATION OF FREE-RUN JUICE AND PRESSES, ASSEMBLY OF BATCHES AFTER TASTING. AGING: 100% IN STAINLESS STEEL VATS.

AWARD WINNING : 92 /100 – WINE & SPIRITS 2019

GOLD BEST OF SHOW LANGUEDOC – MUNDUS VINIS 2018

TASTING NOTES :

COLOR : RED GARNET, WITH PURPLE REFLECTIONS.

NOSE : COMPLEX, WITH AROMAS OF BLACK FRUITS (PLUM, BLACKBERRY), FLOWERS (VIOLET, LILAC), SPICES AND A TOASTED TOUCH.

PALATE : AN OPULENT AND PERSISTENT WINE, WITH FLAVORS OF RIPE FRUIT AND LIQUORICE; CREAMY PALATE WITH FINE AND MELTED TANNINS.

FOOD PAIRINGS : BEST SERVED AT 15/17°C, WITH A MOUSSAKA, GRILLED LAMB CHOPS WITH THYME OR A COQ-AU-VIN ...

CELLARING: 4-6 YEARS IN OPTIMAL STORAGE CONDITIONS.



DOMAINE LES VERRIÈRES

LES 7 FONTAINES
AOP LANGUEDOC

GRAPES :

45% SYRAH,
30% GRENACHE NOIR,
20% CARIGNAN,
5% CINSULT

ABV : 14 %VOL

RESIDUAL SUGAR :

1.5 g/L

« THE SURPRISING POWER OF AN INCREDIBLE BLEND »

DE-STEMMING OF THE GRAPES, SEPARATE VINIFICATION FOR EACH GRAPE VARIETY. COLD PRE-FERMENTATION MACERATION (1 NIGHT). FERMENTATION AT CONTROLLED TEMPERATURE (28°C MAX) WITH SELECTED YEASTS. PUMPING OVER AND DELESTAGE FOR EXTRACTION, SEPARATION OF FREE-RUN JUICE AND PRESS-JUICE, ASSEMBLY OF BATCHES AFTER TASTING. AGING: 100% IN STAINLESS STEEL VATS.

AWARD WINNING : 89 / 100 – WINE ADVOCATE 2019

TASTING NOTES :

COLOR : DEEP RED GARNET WITH VIOLET HINTS.

NOSE : COMPLEX, WITH AROMAS OF RED AND BLACK FRUITS, GARRIGUE AND A HINT OF SPICES.

PALATE : A RICH WINE WITH A GOOD LENGTH WITH A FRESHNESS BROUGHT BY NOTES OF AROMATIC HERBS TYPICAL OF THIS TERROIR: THYME, MINT, ROSEMARY ...

FOOD PAIRINGS : BEST SERVED AT 15/17°C, WITH A NICE PIECE OF GRILLED BEEF, BRAISED GAME, LAMB TAGINE WITH PRUNES, OR VEAL WITH OLIVES ...

CELLARING: 4-8 YEARS IN OPTIMAL STORAGE CONDITIONS.

