



LE VIN DE BLAISE

Cuvée MARGUERITE 2018

We will spare you the “grandpa’s” tasting note.

This vintage was rainy in the spring, a pretty brawl in the vines until the end of June with life racing everywhere ...

In the bottle, less color than usual on these sandy scrublands, an unusual lightness and acidity ... It almost looks like a Côtes-du-Rhône aged in Burgundy!

Technical information side :

On this cuvée I practice plot selection:

70% Grenache in goblets, planted the year I was born (1967), are blended with 25% 36-year-old Carignan, and a pinch of Syrah

The sandy clayey soils are partially covered with pebbles once rolled by the river.

Vinification is classical: whole bunches hardly crushed, cement vats, quick blending... aging between 6 and 9 months in stainless steel vats.

Annual production: 3000 bottles.

Total SO2 24 mg / l in bottle.

Alcohol content: 13.5% alc.vol