



LE VIN DE BLAISE

Cuvée Marguerite 2020

Bottled on May, 5th 2021 ! No tasting note, juste taste it !

Technical information :

Wines are certified organic. Vinification is far more ambitious than the organic rules, but vintage 2022 will be certified organic, because you need the logo.

For this vintage, I practice plot selection :

70% of Grenache in goblets planted in the year of my birth (1967) are blended with 25% of 37 year-old Carignan and a pinch of Syrah.

The sandy-clayey soils are partially covered with pebbles that were once rolled by the river Aygues, when it spread across the whole plain.

The vinification is classical: whole bunches of grapes are hardly crushed, cement vats, quick blending ... Aging between 6 and 9 months in stainless steel tanks.

Annual production: 3000 bottles.

Total SO2 19 mg/l

Degree: 14% alc.vol

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