



LE VIN DE BLAISE

Cuvée Marguerite 2021

About the 2019 vintage, the journalist Pierre Guigui had written: "It is serious, far from the gluggles that pass and are pissed. There is a very nice background, salinity, structure, dense juice but still fresh."

You could say that about this 2021 vintage, quite typical of the area : a nice, dense dark red color, a little more substance on the palate than in 2018, and varietal aromas well present. We expect a nice aging in bottles.

BIO certification by Ecocert,
NATURAL METHOD WINE certification (less than 30mg/l of SO₂),
and in conversion towards a DEMETER certification

On this cuvée I always make plot-based wines:

70% Grenache in goblets planted the year I was born (1967- 55 years old) play cougars with 25% of 37 year old Carignan.

The sandy-clayey soils are partially covered with pebbles once rolled by the Aygues River.

The vinification is classic: whole bunches barely crushed, cement vats, early blending with a little Syrah... Aged between 6 and 9 months in stainless steel tanks. No filtration, no fining, precise and minimal sulfiting at bottling.

Annual production: 3000 bouteilles. SO₂ total 30 mg/l.
And 13,98 % alc.vol

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