

PREIGNES GRAINS DE MOURVÈDRE

Pays d'Oc- Indication Géographique protégée

Vestiges of a roman wine estate, architecture from the 13th century, a classified historical site... Here the visitor is immersed in the history of Pays d'Oc! Our wines are also inspired by its ancient culture and this wild land.



Degree
Grape
Soil
Climate

13,5%

Mourvèdre (100%)

Clay-gravel

Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes

Culture

Vines are ploughed. We do not use weedkiller
Pruning is short to regulate the vine's growth and its grapes yields

The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.

Harvest

The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.

Yield
Vinification

65 hl/ha

The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The skin and juice contact lasts no more than 8 hours, then we separate the juice. It allows a nice extraction of fruit flavours and colour.

Pressing

Pneumatic

Our tasting comments : Full, deep in color, long and ample in the mouth, lively and round, shows the sweetness of ripe tannins and subtle spiciness.

Serve at

At room temperature.

A table

Ideal companion for char-grills, hearty casseroles and minced meat dishes.

Availability

Bottle 75cl