CHATEAU MARIS NATURAL SELECTION

Region	Soil	Elevation	Alcohol
Minervois La Liviniere	Limestone and sandstone	984 ft	14.5%

Vineyard Château Maris is in AOP Minervois La Livinière, Languedoc, nestled between the Mediterranean Sea, Pyrenees, and Black Mountains.

Grape Varieties 60% Syrah, 40% Grenache Noir

Vinification Our biodynamic philosophy follows a natural process with minimal intervention. Vinified in concrete fermenter. Extraction from punching of the cap and light pumping over during a 4-week maceration.

Aging Grenache went in concrete eggs for 12 months and Syrah fermentation took place in large cone shaped oak vats for 12 months (Foudre) as well as concrete tanks. It's blended then stabilized in eggs for 4 months then bottled.

Tasting Notes Notes of dark fruits black currant. Inky purple on the glass. Natural Selection has full-bodied richness, beautifully integrated acidity, ripe tannin and no hard edges. It is soft with juicy tannins.

Reviews

2019 Vintage
Wine & Spirits Magazine: 94 Points

2018 Vintage
Wine Enthusiast: 91 Points

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