

The Vineyard

34ha AOC Minervois, at the heart
of the listed village of Minerve.

Manual harvesting.

the winery

Each grape variety from each plot is vinified
separately and without sulfites,
under permanent temperature control,
in our modern winery

Françoise

Grape variety :

1/34syrah
1/4 grenache
1/4 carignan
1/4 Mourvèdre

Soil :

argilo-calcaire

Yield : 35hl/ha on average

Winemaking process : grenache, syrah,
mourvèdre are de-stemmed; then 8 weeks with
regular pumping-over. Carignan in carbonic
maceration. Maturing for half in French oak barrels
and for half in vats for 12 months.

Tasting : a perfumed wine with spices et vanilla
aromas; the mouth feel is generous.

Wine pairings : with spicy dishes or a
"gardianne de taureau"

To be kept : 3-8 years



* Sud de France

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