

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

Louise

Grape variety : **Soil :**

60% Syrah molasse de Carcassonne

15% grenache argilo-calcareous

15% carignan

Yield : 30hl/ha on average

Winemaking process : grenache and carignan
grapes are de-stemmed and fermented during 8
weeks, with regular pumping-over. syrah in
carbonic maceration. Aged 10 months in tank
before bottling.

Tasting : a bouquet of spices, pepper; this wine
is surprising with its explosive mouth feel.

Wine pairings : with a cassoulet or a tartiflette,
to lift your cooked dishes

To be kept : 2-8 years



* *Sud de France*

Domaine Vordy

Mayranne 34210 Minerve

04 68 32 41 52 domainevordy@orange.fr