

## 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*



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