

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

René

Grape variety :

50% mourvèdre

50% grenache

Soil :

molasse de Carcassonne

argilo-calcareous

Yield : 30hl/ha on average

Winemaking process : grapes are de-stemmed
and fermented during 8 weeks with regular
pumping-over. Aged in French oak barrels during
12 months.

Tasting : this wine reveals aromas such as cacao,
violet or even gingerbread

Wine pairings : with a fillet of duck, a jugged
roebuck or a chocolate cake.

To be kept : 3-10 years



* *Sud de France*



Domaine Vordy

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