



Over 20 years in Biodynamic domain

Cuvée Valle di Mare – Vin de France

Grape varieties : 100% Carcajolo Nero.

Degree : 14,5%.

Soil : Granite arenas.

Specificities : Vines cared for with seawater since 2016

Vinification, ageing : Gravity fed, destemmed and not crushed. Skin maceration lasting several weeks in stainless-steel vats, alternating between punching down and pumping over. Devatting and separation of the juices at entonnage. Aged in foudre and demi-muid for 12 months. Blending in stainless-steel vats and ageing for 3 months. Racking and clarifying filtration at bottling. Aged under glass for a minimum of 6 months.

Tasting : Intense garnet colour with purplish highlights. The nose is subtly sea-salted against ripe red fruits like cassis and blackberries. Deep and profound, it plunges us into the depths.

The mouth is concentrated, juicy and succulent with sparkling fruit, fine and silky tannins. A persistent and saline finish that makes the mouth water and extends the emotion.

Suggestions : Open 1 hour before, serve at 14-16°C. Although surprising, it is ideal to enjoy with Gillardeau oysters which will reinforce this sea-salted aspect that goes well with the saltiness of the wine.

