

## TECHNICAL SPECIFICATION: CARPE DIVEM 'UN'



Vin de table de France.

Domaine : DIVEM

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Vigneron : Gil MORROT

CARPE DIVEM is a blend of three vintages.

Thus it is only made every three years.

CARPE DIVEM 'UN' is a blend of 2005, 2006 and 2007.

The wine is 70% Merlot from a 65 ares plot in the Foncaude area, in Lagamas (Hérault, France).

The remaining 30% is a blend of Grenache, Syrah, Mourvèdre and Cinsault from the Boissières vineyard in Montpeyrroux (the same vines used for DIVEM).

Vines farmed without synthetic chemical products, using only organic products.

Vines are banked/debanked.

Yields: 15 hl/ha.

Hand-harvested, destemmed.

Traditional vinification:

- Long maceration period (8 weeks for Grenache, 4 weeks for Syrah and Merlot).
- Slow fermentation: the grapes are not crushed.
- Pumped over daily.
- Cap is punched down from the 3<sup>rd</sup> week in tank.

Matured in oak for four, three and two years (2005, 2006 and 2007) using barrels that have already been used twice before.

Bottled: August 2009

Not filtered or fined.

Packaging: Bordeaux-style bottle, 600 g.

Available in magnums.

White boxes of 6, printed with "CARPE DIVEM" logo.