

## TECHNICAL SPECIFICATION: DIVEM 2010



AOP Languedoc Montpeyroux.

Domaine: DIVEM

website: [www.divem.fr](http://www.divem.fr)

email: [gil.morrot@divem.fr](mailto:gil.morrot@divem.fr)

Winegrower: Gil MORROT

Vines from Les Boissières and Les Pradels, within the commune of Montpeyroux (Hérault, France).

Clay-limestone soil (glacial scree).

Grape varieties: Grenache 80%, Syrah 20%.

Vines planted in 1971.

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

Vines are banked/debanked.

Yields: 12 hl/ha.

Hand-harvested, destemmed.

Traditional vinification:

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

Matured 18 months in 2- or 3-fill Taransaud barrels.

Bottled: July 2012

Not filtered or fined.

Alcool: 15.97 % vol.

Total sulfite: 42 mg/l.

Packaging: Burgundy-style bottle, 600 g.

White boxes of 6, printed with "DIVEM" logo

Consumer price: 26 € (all taxes included)