

TECHNICAL SPECIFICATION: DIVEM 2014



AOP Languedoc Montpeyroux.

Domaine: DIVEM

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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 70%, Syrah 20%, Mourvèdre 5%, Cinsault 5%.

Vines planted in 1971 and 2006.

Vines farmed without synthetic chemical products, using only organic products (although the domaine is still in conversion and not yet officially certified organic)

Vines are banked/debanked.

Yields: 15 hl/ha.

Hand-harvested, destemmed.

Traditional vinification:

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

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

Bottled: July 2016

Not filtered or fined.

Alcool: 15.4 % vol.

Total sulfite: 30 mg/l.

Packaging: Burgundy-style bottle, 600 g.

White boxes of 6, printed with "DIVEM" logo

Consumer price: 26 € (all taxes included)