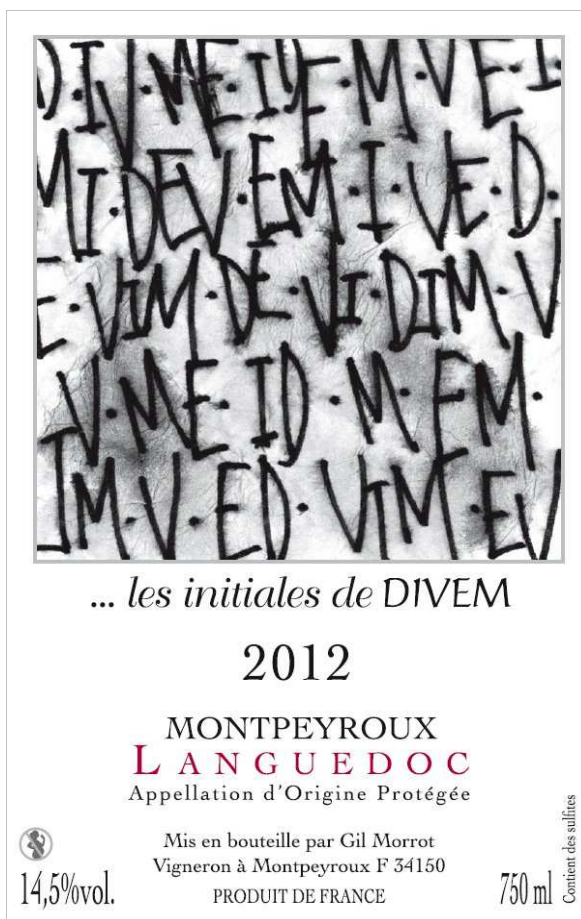


TECHNICAL SPECIFICATION: ... *les initiales de DIVEM* 2012



AOP Languedoc Montpeyroux.

Domaine: DIVEM (website: www.divem.fr; email: 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 70%, Syrah 20%, Mourvèdre 10%.

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: 18 hl/ha.

Hand-harvested, destemmed.

Traditional vinification:

Long maceration period (8 weeks for Grenache, 4 weeks for Syrah and Mourvèdre)

Slow fermentation: the grapes are not crushed

Pumped over daily

Cap is punched down from the 3rd week in tank

Matured in stainless steel

Bottled: July 2013

Not filtered or fined.

2012 production: 40 hl (equivalent to 5000 bottles, including 30 magnums and 10 jeroboams).

Packaging: Burgundy-style bottle, 600 g.

White boxes of 6, printed with Les Initiales de DIVEM logo

Consumer price: 16 € (all taxes included)