

# La Vernède



## V de LA VERNÈDE Mourvèdre

Vin de Pays d'Oc

### Grape varieties

100% Mourvèdre

### Terrain

Situated on the "garrigue de La Vernède" 'terroir', this "Mourvèdre des Amandiers" was planted in 1987 on the slopes facing the Mediterranean, on clay-and-limestone soils.

### Vineyards

Yields are kept down by pruning the vines in the "cordon de Royat" style (35 to 40hl/ha.).

Bunches are thinned, and a careful leaf thinning is also carried out.

The vines are all ploughed (no chemical weed-killers) and only fertiliser of animal origin is used.

We operate a limited spraying policy, which means using chemical insecticide only if the parasites reach a level that is likely to damage the quality of the grape.

The grapes are tasted regularly before the harvest to assess the quality of the tannins and aromas.

### Vinification

The Mourvèdre grapes are harvested fully ripe in early October, then carefully de-stemmed prior to fermentation. Here, temperatures are controlled and kept between 28 - 30° C.

The cellar-master carries out daily pumping-over and the solids are removed towards the end of vinification. Vatting time varies from 15 to 21 days depending on the potential quality of the tannins.

### Maturing

Racking takes place regularly by oxygenation during the first few months of maturing to refine the wine.

Maturing is then continued in enamel-lined concrete vats to provide the best possible temperature stability, before the wine is bottled.

### Production

Small production run of no more than 1500 bottles.

### Tasting notes

A brilliant, dark red colour, with a complex nose revealing spicy and ripe, roasted fruit aromas. Smooth and firm on the palate, evolving to reveal a rich, dense structure, with velvety tannins that add to the strength and richness of this La Vernède Mourvèdre.

This Mourvèdre may be enjoyed young but will benefit from being laid down for 3 to 5 years.

