

POIVRE DE MOURVÈDRE

Red wine | IGP Pays de l'Hérault | Mourvèdre

Organic wine



ALLEGRIA

INTENSELY PEPPERY

A rare cuvée crafted exclusively from the great Mediterranean grape variety: Mourvèdre in all its splendour.

THE WINE'S STYLE

The style of this wine inspires its name: Poivre de Mourvèdre.

These delicate peppery notes that emerge both on the nose and on the palate are truly captivating.

This wine is entirely aged in previously used oak barrels to bring aromatic complexity without imparting overly woody aromas.

THE LITTLE EXTRAS OF THE VINIFICATION

At the end of vinification, when the wine is still macerating in its tank, one of our most delicate tasks is choosing the moment of décuvage – when the wine is drawn off the tank to separate it from the solid parts (skins and pips) and begin its ageing period.

This decision is crucial: too long a maceration and the wine becomes firm and overly tannic; too short and it will lack structure, power and ageing potential.

For our Mourvèdre tank, this moment is always the clearest: after twenty to twenty-five days of maceration, those distinctly peppery notes suddenly appear during tasting – the signature of this wine.

THE DETAIL WE LOVE

Mourvèdre is the great Mediterranean grape variety. We often hear that it is difficult to cultivate, challenging to vinify, and long to wait for. On our volcanic terroir, none of this applies.

THE PERFECT MOMENT

From today and for the next 8 to 10 years.

Best enjoyed with a well-travelled friend who loves the spices of the world.