



Vignobles du Languedoc

BRUNOLAFON
wine selection



Languedoc, Domaine Borie La Vitarèle, Les Crès, AOC Saint-Chinian, Rouge

AOC Saint-Chinian, Languedoc-Roussillon, France

Founded in 1990 by Jean-François and Cathy Izarn, Borie la Vitarèle, it is 18 hectares of vines in the AOC Saint-Chinian managed in organic and biodynamic since 1998. Day after day, they protect the biodiversity of the domain in an approach global life. The soils are alive there, the vines in harmony with the land, the wines nourished by these beautiful terroirs. Vines under influences which give unique wines, reflections of the multiple facets of nature.

PRESENTATION

Les Crès is the Occitan term for pebble soils. The roots plunge deeply into it... Its draining, infertile and very early aspects make it a wonderful vineyard. Syrah and Mourvèdre give a powerful and generous wine, cut to face the years.

"The spirit" "Les Crès" "is a balanced wine, powerful and concentrated which reveals a great terroir. This power is perfectly balanced to give this cuvée all the elegance that one expects from a great wine."

IN THE VINEYARD

Certified organic & biodynamic farming, short pruning, winter grassing and spreading of compost and biodynamic preparations (with decoctions of horsetail, nettle, comfrey, willow, rosemary and wormwood) reinforced by homeopathic doses of sulfur and copper.

WINEMAKING

Without added sulfites, fully destemmed and fermented (indigenous yeasts) in open vats fed by gravity. Soft extraction by punching-downs.

18 months in 1-to-3-wine half-muids, unfiltered and unfiltered before bottling.

AGEING

VARIETALS

Syrah 70%, Mourvèdre 30%

SERVING

61F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

A powerful and generous wine, cut to face the years.

FOOD PAIRINGS

Nice piece of beef, red meats in sauce or roasted, game.

