

Vin de Pays du Gard Organic certified

Relying on organic methods in its vineyard for some 50 years, DUR A CUIR is sustainable by essence, with no excessive intervention on grapes to guarantee total expression of terroir. Work in the vineyard and in the cellar go hand in hand with little human intervention to let wine speaks.

Tannat, the real star here, is a grape variety known to be temperamental, giving the wine opulence and nerve. Hard as Nails, we told you!



Production region: Rhône Valley

Gard

Soil: limestone

Grapes varieties: 50% Tannat 50%

Grenache

Harvest: manual

Vintage: 2019

Alcohol: 14%

To be served: 12-14°C

Elaboration process:

fermentation with native yeast, aged in stainless stell tank. No suplhites added.