

CHATEAU  
**MARIS**

NATURAL SELECTION

2014



*Natural Selection* is a medium bodied red wine from Syrah and Grenache grapes. This wine is from parcels of 20Ha with a mix soil of Clay – Limestone and Clay- Sandstone, in appellation **CRU LA LIVINIERE**.

The label itself took six months to design with the help of John Daponte of BRDG in Brooklyn.

*Syrah et Grenache* - 14,5 %vol. alcohol



**WINEMAKING :**

*Vinification :*

In our biodynamic philosophy, our process is very natural with minimal intervention. Fermented for 10 days at 23C and maceration post at 28C, in concrete fermenter. Extraction from punching of the cap and light pumping over during a 4 week maceration.

*Ageing :*

Aged 16 months in egg concrete tank and concrete tank.

**NOSE :**

Open and expressive with great complexity. There are ripe black fruits (blackcurrants, elderberries) alongside more spicy characteristics (pepper, herbs).

**TASTING NOTES :**

Deep garnet appearance with hints of violet. Supple and fruit loaded, with medium-bodied richness. Aromatic, spicy with a fabulously generous weight. The finish is long and delicate.

**WINE CRITICS :**

**90 Pts.** Jeb Dunnuck (April 2015), Natural Selection 2012.

*“Medium-bodied, racy, and pure on the palate, with a lovely, elegant texture that’s lifted by the wines. Old School Blanc is an aromatic”*

