

DOMAINE BORDES

“LES NARYS” ST CHINIAN ROUGE



ON THE FARM

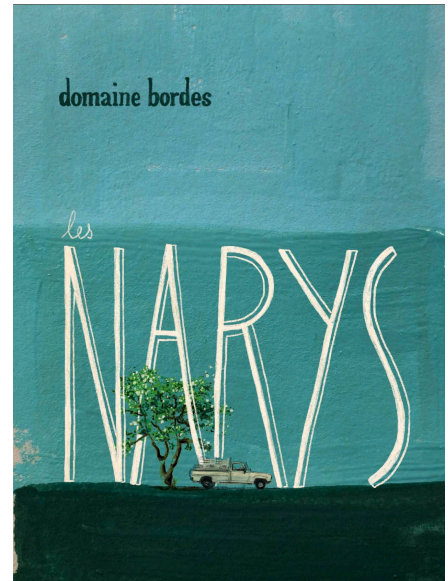
FARMING: Certified Organic, practicing Biodynamic
HARVEST: By hand
TOTAL AREA: 9 hectares

IN THE VINEYARD

SOIL: Clay-limestone and schist
VINE AGE: 12 – 70 years old, 25 years old on average
YIELDS: 30HL/ha
VINEYARD SIZE: 5.3 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Stainless steel
AGING: Stainless steel (10 months)
FILTRATION: Light before bottling
FINING: No
SULFITES: 35 mg total
ALCOHOL: 14%
PRODUCTION: 1000 cases



30% GRENACHE, 30% SYRAH, 20% CARIGNAN, 20% MOURVÈDRE

- 100% de-stemmed and crushed
- Maceration of 4 to 7 weeks
- When alcoholic and Malolactic fermentations are done, racking and press
- Each plot will age in a separate stainless-steel tank for 8 months
- After the aging process, racking and blending of each varietal for 2 months to get a perfect homogenization
- Bottling with 2mg of sulfites added and a light filtration.

NOTE: “Les Narys” is made from a blend of 6 vineyards vinified separately.

REGION: Languedoc
AOP – Saint-Chinian