## DOMAINE BORDES

"LES NARYS" ST CHINIAN ROUGE

ON THE FARM	<b>FARMING:</b> Certified Organic, practicing Biodynamic <b>HARVEST:</b> By hand <b>TOTAL AREA:</b> 9 hectares	domaine bordes les
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	<ul> <li>30% GRENACHE, 30% SYRAH, 20% CARIGNAN, 20% MOURVÈDRE</li> <li>100% de-stemmed and crushed</li> <li>Maceration of 4 to 7 weeks</li> <li>When alcoholic and Malolactic fermentations are done, racking and press</li> <li>Each plot will age in a separate stainless-steel tank for 8 months</li> <li>After the aging process, racking and blending of each varietal for 2 months to get a perfect homogenization</li> </ul>

**NOTE:** "Les Narys" is made from a blend of 6 vineyards vinified separately.

**REGION:** Languedoc

and a light filtration.

Bottling with 2mg of sulfites added

AOP - Saint-Chinian