



Domaine Bordes

“Les Narys” 2016

Farming: Certified Organic, practicing Biodynamic
Harvest: by hand
Total area: 9 hectares

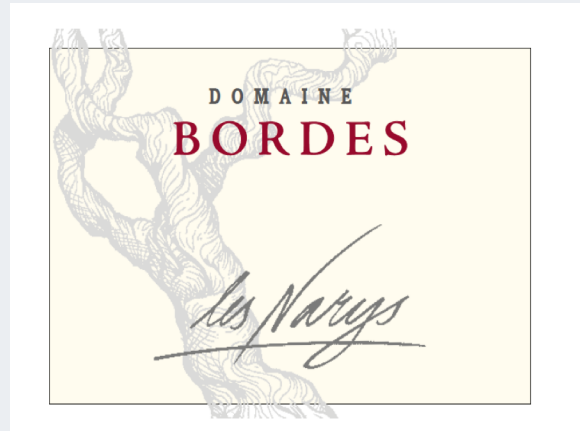
In the vineyard

Soil: Clay-limestone and schists
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 (10 months)
Filtration: Light before bottling
Fining: Never
Sulfites: 35 mg total
Alcohol: 14.00%
Production: 1,000 cases

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



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.

Region: Languedoc
AOP – Saint-Chinian