

## 2018 Les Amandiers, AOP Minervois la Liviniere Château Maris , South of France, France

### Product details

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<b>Vintage:</b>	2018	<b>Drinking:</b>	Now 2030
<b>Producer:</b>	Château Maris	<b>Alcohol:</b>	
<b>Region:</b>	South of France	<b>Variety:</b>	
<b>Country:</b>	France		

### Tasting notes

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Les Amandiers is a single vineyard in the La Lavinière cru of Minervois in the Languedoc, named after the almond trees that surround the plot. Old-vine Syrah and a small amount of Grenache are interspaced here with wild garrigue, pine, lavender and thyme, with sandstone marl soils sitting on a bed of clay and limestone. Hand-harvested, the grapes are fermented with indigenous yeasts and no added sulphur, macerating for 15 days in large old wooden tanks. The wine is then matured for 6 months in concrete eggs, made by Nombrot - who also supply the likes of Domaine de la Romanée-Conti, Sine Qua Non, and Comte Armand - and then 24 months in French oak barriques with a super-fine grain. Only 14 barrels were produced in 2018, just 324 cases of six. Languedoc expert Jeb Dunnuck describes Les Amandiers as "consistently [his] favourite wine from the Estate" and a "sensational Syrah", while Peter Moser praised it as "silky like a Margaux" and "not to be missed" in Austria's famous Falstaff magazine.



### About the producer

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