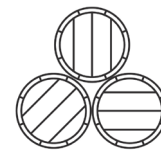


# DEMONS & VERMEILLES

## 2020

DE VINI



**GRAPE VARIETY** : Mauzac (80%), Melon de Bourgogne (20%)

**LOCATION** : Castelreng, Aude

**ALCOHOL LEVEL** : 12 °

**SOIL** : limestone clay soil

**VINIFICATION** : One month maceration in 10 hectoliters stoneware jar, 15% hand-destemmed grapes and 11 months aging in sandstone vats. Native yeasts, unfiltered, not glued, not sulphite.

**PAIRING** : Breaded bat wings with saffron and chili sauce, beet crisps, parsnip pickles with boat anchor emulsion. Green veal curry and jasmine rice. Casu marzu, dumpling of avesnes and maroiles.

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