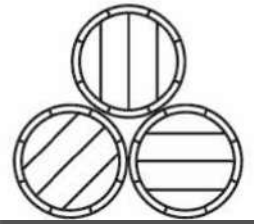


DÉMONS & VERMEILLES

2021

DE VINI



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

LOCATION: Castelreng, Aude

ALCOHOL LEVEL: 10,5 °

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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