

LES OBRIERES Amfora Vin de France Rouge 2021

LES OBRIERES – Amfora

Vin de France – Red Wine 2021

-  **Cuvée:** La Pointe
-  **Origin:** Languedoc, Hérault, Vin de France
-  **Category:** Organic still red wine
-  **Vintage & ABV:** 2021 – 14% ABV
-  **Volume & Grape Variety:** 75 cl – Carignan



Winemaking & Terroir

Sourced from nearly century-old Carignan vines, this wine expresses the full richness and authenticity of the Languedoc terroir. A long and gentle maceration, without excessive extraction, preserves the purity of the fruit while maintaining a supple and silky tannic structure.

- **Harvest:** Exclusively hand-picked, ensuring careful grape selection
- **Winemaking:**
 - Total destemming for a refined and elegant extraction
 - Light crushing to encourage a gentle, natural fermentation
 - Long infusion-style maceration with light pump-overs, allowing delicate extraction of color and aromas without harsh tannins
 - Fermentation with indigenous yeasts, preserving the natural expression of the grape
 - Unfiltered, to retain the wine's full purity
- **Aging:**

Made exclusively from press juice, first matured in stainless steel tanks, then aged for 36 months in amphorae (terracotta vessels), before being manually bottled and sealed with a recycled technical cork
- **No added sulfites:**

A pure, living wine crafted according to the Vin Méthode Nature philosophy (<30 mg/L total sulfites)

Tasting Notes

Appearance

Deep and intense, with a dark purple color and black cherry reflections

Nose

Vibrant aromatic profile combining ripe black fruits (blackcurrant, blackberry, plum), subtle spice notes, and a hint of Mediterranean garrigue

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Palate

The attack is generous and juicy, supported by a lively freshness. The tannins are soft and well-integrated, offering a silky texture and a perfect balance between freshness and indulgence. A Carignan that is both approachable and highly drinkable

Food Pairing & Service

 Serving temperature: 14–16°C

 Aging potential: 10+ years

Food pairings:

- Mediterranean dishes: couscous, tagine, gardiane, gnocchi, lasagna
 - White and red meats: duck breast, roasted rack of lamb, veal chop with mushrooms, rib of beef
 - Plant-based cuisine: roasted vegetables, stuffed eggplant, spiced hummus
 - Aged cheeses: sheep's milk tomme, Cantal, Saint-Nectaire
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Certifications & Highlights

✓ Organic wine

✓ Vin Méthode Nature (<30 mg/L sulfites)

✓ No added sulfites

✓ Produced with a strong commitment to terroir and environmental respect

⚠ Allergens: Contains naturally occurring sulfites

