



LES ARMIERES

The field of Garance, a small field of 6 hectares located at 6 km in the north of Pézenas to the foot of the village of Caux is directed by Pierre Quinonero and Murielle Clavier. They have a rich person inheritance of vines with stocks of carignan, ugni and pale almost centenaries, as well as young vines of syrah and grenache.

The vintage Armieres, "good fairies" as a Languedocien, puts at the honor the carignan. The wine is vinified in whole vintage with long cuvaisons in order to extract to the maximum tannins and the color. The wine was thereafter high out of barrel for 24 months before being refined 6 months out of tanks concrete.

This 2004 are a wine charmer with the typical blackcurrant flavours and spices and with the intense and velvety mouth. Balanced and equipped with a good tannic structure and a beautiful length, this elegant vintage Armieres is to be waited a few months.

Best Wines of France 2008:

"In the cellar built between friends, the option of the whole vintage, long macerations gives a red Armieres (90% carignan) tannic, equipped with a solid acidity, which is refined in tanks out of concrete and wooden. One finds promptness and superb made mineral in Armieres .

Comments of tasting: This are a wine charmer with the typical blackcurrant flavours and spices and with the intense and velvety mouth. Balanced and equipped with a good tannic structure and a beautiful length, this elegant vintage Armieres is to wait a few months.

Temperature of service: 16/18°C

Type of vine: 95% of carignan supplemented of 5% of syrah.

Old of the vines: 58 years for the vines of carignan and 23 years for the vines of syrah.

Outputs: 18 hl/ha.

Soil: The vines descend the buttresses of the Cevennes, just beside an old volcanic plate, the ground is calcareous, argilo-limestone, villafranchien, basalt.

Culture of the vine: The culture of the vines is carried out in fight reasoned with ploughings 4 times per annum and a very short size. The grape harvest is manual.

Wine making: The wine making is made by soil, without picking off with 30 days long macerations.

Contact us



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