

## MON ARC IGP ATLANTIQUE

## BIO WINE



Born in Germany in 1988 from a crossing of two species, Solaris and Dornfelder, Monarch is still a little known grape variety. It was officially classified in France only in 2017. Nevertheless, Monarch is a grape variety that is both naturally resistant to the main cryptogamic diseases of the vine and also adapted to current climatic conditions, as it synthesizes little sugar. The deer on the label, symbolizing the regeneration of life with its antlers, reveals an answer to the great climatic questions.



IGP : Vins de Pays de l'Atlantique Bio

District: Rions

 $\label{lem:vineyard surface area: 1 hectare} \textbf{Vineyard surface area}: 1 \text{ hectare}$ 

Terroir: Clay-loam on a deep gravelly subsoil

Grape varieties: 100 % Monarch

Average vine age: 5 years



**Viticulture**: This cuvée comes from a plot called 'La Résistante'. The vine is mechanically weeded twice a year and cultivated without phytosanitary treatment. This experimental plot benefits from a particular attention throughout the season. It is in conversion to organic farming.





The wines are made from grapes grown on vineyards certified as High Environmental Value (HVE3), and we are committed to a Corporate Social Responsibility (CSR) approach, certified by Ecovadis.

Vinification: No crushing, complete vinification in French oak barrels of 2 wines. Malolactic fermentation.

Ageing: For 8 months in the same barrels

## Tasting notes :

Intense purplish color with beautiful bright reflections, the nose is fresh and juicy with notes of cherry and black currant. It almost contrasts with its dark color when poured into the glass. This well-balanced wine is a wonderful accompaniment to an aperitif, simple local cuisine, and especially a daube or a grill. We advise you to serve it between 16° and 17°.

