Jenny & François Selections
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Domaine des 2 Ânes, Fontanilles

Producer	Domaine des 2 Ânes
Vendor	Jenny & François Selections
Category	Wine - Still - Red
Grape varieties	Carignan, Syrah, Grenache
Region	Languedoc-Roussillon, France
Appellation	Corbières
Features	Organic, Biodynamic
Alcohol by volume	13.5%

Product information

Age of Vines: Ancient Vines
Yields: 30 hl/ha.
Pruning Method: Gobelet
Soil: Deep red ancient Mediterranean rock interspersed with deposits of limestone.
Varietals: 60% Carignan, and a blend of Syrah & Grenache Noir.

Vinification Method: The vines are hand harvested & destemmed before they are pressed. A pigeage occurs & fermentation lasts two or three weeks. Only natural yeasts are used & the wine is fermented & aged in temperature controlled stainless steel tanks. The wine is bottled without fining or filtration.

Tasting Note: A deep ruby in the glass with a light purple rim. The nose offers up pretty scents of crushed plums, Bing Cherry & a dusting of mineral infused spice. The palate delivers many of the same fruits found on the nose with an added note of sweet herbs & bitter chocolate. Drinking beautifully upon release.

Pairing: Grilled chicken dishes, pork loin, grilled beef & lamb chops.

Producer information

Magali and Dominique Terrier have worked in diverse wine-growing regions throughout France. Over a decade ago they began seeking out a terroir where they could freely express their passion for making extraordinary organic wine and that search lead them to the Languedoc. A decade ago Magali and Dominique Terrier first set eyes on Peyriac de mer, a diamond in the rough with a breathtaking view of the Mediterranean Sea, and it was love at first sight.