

THE BRAND

La Mécanique du vin tells the story of the great winemaking process, from the vine to the bottle. In French, La Mécanique du vin means “the wine mechanics”, in reference to the required processes to produce an outstanding wine such as this one. We have crafted La Mécanique du vin as a wine that reflects Old World and New World winemaking styles. This brand is made for wine lovers who are looking for quality and easy-drinking authentic red wine in the same time.

TERROIR

Vermentino is a late ripening Mediterranean grape variety, well-suited to hot, sunny and dry climatic conditions. To craft this distinctive and beautifully balanced white, our winemakers selected rough terroirs located in the Eastern part of the Pays d’Oc appellation where the vines are exposed to strong sunshine, tempered by cooling sea breezes.

The Pays d’Oc region has a long history of winemaking traditions. Originally introduced by the Ancient Greeks, it is the oldest wine region in France. In the Middle Ages, local abbeys made new winemaking discoveries still used today.

WINEMAKING

The grapes are harvested early in the season. After a gentle pneumatic pressing, with extraction of the premium free-run juices only, the juice is clarified before being fermented. Temperature-controlled fermentation between 16°C to 18°C occurs in stainless steel tanks. Malolactic fermentation is stopped to preserve the freshness of the wine. It is then aged for 4 months on its fine lees with regular stirring before bottling.

WINEMAKER'S NOTE

Bright lemon in colour. The nose displays floral notes with fresh peach, citrus and green apple. The palate is dry and refreshing. The wine is creamy, with ample acidity on the lingering finish.

WINE AND FOOD PAIRING

Enjoy this wine chilled as an aperitif or with chicken, an avocado salad or fresh fish.

LA MÉCANIQUE DU VIN



IGP PAYS D'OC
100% VERMENTINO