

**Pascal & Christiane Dalier**

17 chemin du Mûrier

34150 Montpeyroux

Port. : 06 09 43 29 61

Tél. : 04 67 88 57 70

[contact@domaine-du-joncas.com](mailto:contact@domaine-du-joncas.com)

[www.domaine-du-joncas.com](http://www.domaine-du-joncas.com)

Siret : 529 363 061 00019

*Nèbla*

AOP Languedoc

Terrasses du Larzac

Millésime 2016 Rouge 14°

*Tasting notes:* We wanted to make a distinctive, fresh, fruity and spicy wine. You will find hints of subland, crisp black fruit, peppercorn. Nicely mouth filling. Serve a 16°. Open and decant two hour before serving.

*Blended from:* Syrah 60 %, Grenache 20 %, Mourvèdre 11%, Cinsault 9%. Certified as Organic by Ecocert and biodynamic production by Demeter.

*Vines:* 25 years old, grown in alluvial grave.

*Yield:* 25 hectolitres/hectare.

*Harvest:* Picked by hand and carefully sorted into small open crates.

*Vinification:* Vinified without sulfites, traditionnal vinification, long time maceration. Low level of sulfites added after malolactique fermentation or before bottling.

*Maturing:* in stainless steel vats for a part, in old french oak vats for the other part, for 9 months. .  
Production of 10 500 bottles and 100 magnums.

*Food Matches:* Red meats, grilled meats, game

Nèbla, meaning mist in occitan, comes from the magnificent foothills of the Larzac. A product of passion, of energy and of friendship, an authentic wine produced with respect for nature, the Earth and it's inhabitants.

*Estate medallist at French independant Winegrower 2015 and 2016, Silver medallist at Challenge Millésime Bio 2015, medallist and commended at Decanter World Wine Awards 2015, 2014, 2013, one of the 100 greatest wines of Languedoc-Roussillon in 2013*