



DOMAINE
M A B Y

Wine under conversion to
organic farming

COTES DU RHONE VARIATIONS 2021



A blend of Grenache, Syrah, Mourvèdre and Carignan, from 50-year-old vines, aged in vats, the wine is supple and refreshing

RATINGS :

JEB DUNNUCK : 89/100
(vintage 2020)

WINE ENTHUSIAST : 89/100
(vintage 2019)

GUIDE GILBERT ET GAILLARD :
89/100 (vintage 2020)

GUIDE HACHETTE : 1 *
(vintage 2020)

GRAPES VARIETIES

Grenache (75%), Syrah (10%),
Mourvèdre (10%), Carignan (5%)

AVERAGE AGE OF THE VINEYARD

56 years

YIELD

45 hl / ha

MATURING

Concrete tanks for one year

BOTTLING

August 2022 (22,000 bottles)

SERVING TEMPERATURE

To drink between 15° and 17°

AGING POTENTIAL

6 years

«A bright purple colour with hints of youth. An attractive nose of redcurrant, plum, liquorice, spices and a hint of Mediterranean herbs. Great character on the palate with clear, sunny and youthful notes, the pure essential. A wonderful, lengthy finish for a fine quality wine. »

(Guide Gilbert & Gaillard)
