



**COTEAUX  
DE PEYRIAC**  
INDICATION  
GÉOGRAPHIQUE  
PROTÉGÉE  
**2012**  
**L'Amancier**  
JEAN-MARC DE CROZALS, VIGNERON  
VIN BIOLOGIQUE CERTIFIÉ  
PAR ECOCERT (FR-BIO-01)  
AGRICULTURE FRANCE  
MIS EN BOUTEILLE AU DOMAINE  
EARL DU DOMAINE DES HOMES  
A-F-11160 RIEUX-MINERVOIS  
WWW.DOMAINESDESHOMES.COM  
PRODUCE OF FRANCE  
Sud de France  
100% VITICULTURE  
100% VITICULTURE  
100% VITICULTURE

## L'AMANDIER

Appellation: IGP coteaux de Peyriac.

Vineyard: one plot located on the « lieu-dit » called L'Amandier.

Soil: sandy, slimy and schist

Grapes: 1/3 Grenache, 1/3 Cinsault, 1/3 Syrah

Yield: 42 hl/ha      Vine age : 5 à 20 ans

Work in the vineyard: Organic certified with Ecocert

Winemaking : Grapes destemmed and traditional winemaking with native yeasts. Short macération under cold températures (20°C), to keep all fruit flavors.  
No sulfites added neither on harvests neither all along the winemaking

Ageing: 5 months in vat

Bottled: February together with almond trees flowering - with 2mg/l sulfites.

To keep : Drink within 2 – 3 years

Food pairing : with apetzers like tapas, on grilled meet and summer salads