

L'Aven des Nymphes

PIC SAINT LOUP | LES MATELLES, FRANCE

HISTORY OF OUR ESTATE

Created in 2017, L'Aven des Nymphes is a first generation family estate of 3 hectares at the foot of the Pic Saint Loup in the medieval village of Les Matelles. The Aven des Nymphes [The Nymph's Pothole], one of the most beautiful in the region, was discovered in 1907, and lends its name to our estate.

TERROIR AND CLIMATE

Our terroir, surrounded by caves and potholes, is limestone rich in stones, sedimentary rocks and clay. The stones provide good drainage during the rainy seasons and the clays retain just enough water in the dry periods. In the Pic Saint Loup appellation, the influence of the continental climate encounters the Mediterranean climate. Hot and dry summers, preceded by cool spring, alternate with winter and autumn cold and rainy seasons. The terroir of Pic Saint Loup is the rainiest in the Languedoc with 1000 mm / year and good thermal amplitudes which permit optimal ripening of the fruit. The vineyard benefits from regular winds called Mistral and Tramontane which protect vineyard from disease.

THE VINEYARD

The 40-year-old vineyard is comprised of 90% Syrah and 10% Grenache. The vines are cultivated in "cordon de Royat" and worked with a minimum of ploughing and inputs, respecting Organic specifications.

VINIFICATION

Harvesting is done manually in 10 kg baskets. There are no products added during vinification. Two harvest dates allow different maturities, bringing complexity and freshness to the blend. Part of the crop is vinified as whole bunch. Punching down is preferred over pumping in order to preserve the skins. A 12-month aging is carried out in vats and 15% in demi-muid (French oak). Just before bottling, a very light filtration is carried out and a small quantity of sulphites are added to allow the wine to age in optimal conditions.

THE WINE

We produce a single red wine made from 90% Syrah and 10% Grenache. This wine is distinguished by its aromas of red fruits (raspberries, blackberries), notes of garrigue and spices (liquorice, black pepper, ...). On the palate, it is a full bodied, fresh wine with soft and silky tannins, finesse and great length with hints of chocolate, candied fruit and thyme. Very drinkable now with proper cellaring it will develop over the next 5 years.

PRICE
18€ ttc

www.avendesnymphes.com

