

2019 DOMAINE INEBRIATI NÉRÉI

A bright and fresh nose, with hints of citrus fruits, minerals and a slight floral perfume. The palate continues with the freshness and bright acidity showcasing citrus fruits, minerals, and a roundness that comes from the wines short time on skins.



NÉRÉI

Inebriati

Vintage: 2019

Country: France

Region: Languedoc

Soil: Limestone, heavy stone

Vineyard: Domaine Inebriati
(Biodynamically Farmed)

Grape Varieties: 100% Ugni Blanc

Alcohol Content: 13.5%

Vinification: Hand harvested fruit is fermented in tank with native yeast. The juice is allowed to stay on skins for a few hours before being pressed off. The wine is bottled with minimal amounts of Sulphur.

Domaine Inebriati

Inebriati is a domain created in 2010 with only 2 hectares of vineyards in the Beauthorey domain, which has been leading organic and biodynamic farming since 1994. To date, the estate is close to 6 hectares. Located on the northern end of the Pic-Saint-Loup appellation area (Corcone and Vacquières), the vines are planted in the middle of the garrigue, surrounded by limestone cliffs.

The terroir is known as the "engraver", which offers to the Pic-Saint-Loup one of its most famous terroirs. They are angular pebbles of limestone from the erosion of the cliffs, mixed with brown earth. The soil has the peculiarity to keep a great freshness in summer, to be very draining and of great depth. The Mediterranean climate of the region is characterized by warm and rather dry summers, and the vineyards benefit from heavy rainfall in autumn, characteristic of the Cévennes foothills.

Winemaking is always done without oenological products, eager to stay close to the intimate nature of the terroir, to produce live and precise wines. The wines are extracted before and after the winter, in order to obtain a natural clarification. They wines are bottled with minimal amounts of Sulphur.

