

2022 CLOT 13 CREATURE

The premier cuvée of Franck, Sébastien Agelet's brother! A majority of Grenache, a little Carignan and Syrah to top it all off. "It's Alive! Aliiiiive!" So reads the back label on this vibrant wine. A nose of tart red fruits, garrigue, and cherry stones... Palate: juicy with great depth, balanced by beautiful freshness and great drinkability.



Vintage: 2022

Country: France

Region: Roussillon

Soil: Very Stony soils on high terraces.

Vineyard: CLOT 13

Grape Varieties: 50% Grenache, 25% Syrah, 25% Carignan

Alcohol Content: 13.5%

Vinification: A blended cuvée of old Carignan vines and young Syrah and Grenache vines. Franck Agelet, Sébastien's brother, is an owner of certified organic vines and offered his brother to vinify them together. What a fine idea! The grapes are harvested by hand with small crates. Vinification: co-maceration of all three grape varieties in vats, with indigenous yeasts, slow and gentle pressing, maturation in vats, no filtering or fining, and a micro-dose of sulphur at bottling

De Mena [de Mɛnə] is a Catalan term that means "by nature", indeed it is by nature that Sébastien Agelet crafts the beautiful wines of Domaine De Mena. Grape growing has a long tradition in Sébastien's family, his Great Grandfather, Grandfather, and Father have all worked the rugged vineyards around Paziols in the heart of the Pyrenees Mountains. It is with this family tradition in mind, along with a desire to create a legacy of his own that Sébastien decided to pull his family vineyards out of the local co-op and follow his own path, the path of nature, and thus De Mena was born.

Now only a couple of vintages in De Mena is creating some of the most exciting and talked about natural wines in all of France.

