

2022 DE MENA L'INDOMPTABLE

As with all of the De Mena wines the key here is freshness. Holding typical to the varietal the wine displays notes of dark fruits, olives, cured meats, and spices, but it is the great acidity and uplifted notes of this wine that truly make it stand out in the world of Syrah.



Vintage: 2022

Country: France

Region: Roussillon

Soil: Very Stony soils on high terraces.

Vineyard: Gramegne

Grape Varieties: 100% Syrah

Alcohol Content: 14%

Vinification: Half of the grapes are fermented in new barriques, while the other half takes place in tank. Both fermentations are carried out with native yeast. The wine is blended together in tank and allowed to rest for 6 months before 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.

