

# 2023 DE MENA L'ARC-EN-CIEL

A nose with notes of cherry, blackberry, and spices... The palate is vibrant and juicy, with soft tannins and a touch of spice. Fresh and lively, with a fruity, mineral finish. An intriguing, easy-drinking wine—best enjoyed slightly chilled.



**Vintage:** 2023

**Country:** France

**Region:** Roussillon

**Soil:** Very Stony soils on high terraces.

**Vineyards:** Mont Py, Gramegne, Le Pilou

**Grape Varieties:** 50% Carignan, 30% Lledoner Pelut, 18% Syrah, 2% Muscat

**Alcohol Content:** 13.5%

**Vinification:** A blended cuvée of Carignan, Lledoner Pelut, Syrah and Muscat. From 20-40-year-old vines grown on south- and north-facing slopes of stony clays. The estate is certified organic. The soil is lightly tilled twice a year, and grapes are harvested by hand with small crates. Separate vinification: 7 days of maceration with whole clusters, gentle extraction, followed by 7 months of aging in old barrels. Blended about a month before bottling. Bottled at the Domaine on April 2, 2024, unfinned, unfiltered, with 0.8 g/hl of sulfur.

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.

