

# 2023 DE MENA L'INDOMPTABLE

A nose of black fruits, with notes of blackcurrant and spices... Palate: fruity, with flavours of black cherries, spice and pepper. A luscious yet balanced Syrah, focused on freshness.



**Vintage:** 2023

**Country:** France

**Region:** Roussillon

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

**Vineyard:** Gramegne

**Grape Varieties:** 100% Syrah

**Alcohol Content:** 13.5%

**Vinification:** 100% Syrah. From 30-year-old vines grown on north-facing slopes of red clays. The estate is certified organic. The soil is lightly tilled twice a year, and grapes are harvested by hand with small crates. Vinification: maceration of whole bunches for 10 days. Maturation for 7 months in oak casks that have seen several wines. Bottled at the estate on the 2nd of April 2024 without fining or filtration, with less than 1 g/hl of sulphur.

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.

